PROSECCO BRUT D.O.C







CLASSIFICATION

Denominazione di Origine Controllata

VARIETALS

Glera grape

HARVEST

Early harvested

AREA OF ORIGIN

Treviso-Veneto

ABV

11% by Volume

AVAILABLE SIZES

750ML

BOTTLING

Cold sterile microfiltration technique

SOIL TYPE

Hilly or pre-hilly but also flat. Not very deep, well drained and not too fertilized so as not to overly promote the natural vigor of the vine.

PRODUCTION TECHNIQUE

The grapes are pressed in a soft manner and undergo a slight maceration at low temperature.

SENSORY ANALYSIS

Light straw-yellow color. Rich bouquet with fruity notes. Distinctive floral aroma. Soft, agreeable and intense. Well-balanced with a delicate hint of fruit.

FOOD PAIRING

Pairs well with hors d'oeuvres, fish, seafood and cheese, especially if fresh. Great as an aperitif.

SERVING TEMPERATURE

Serve fresh at 46°F.

CASES PER PALLET
50
CASES PER LAYER
10
BOTTLE PER CASE
12
CASE WEIGHT

CASE DIMENTIONS
(L/W/H) Inches
BOTTLE TYPE

UPC CODE 684334925958

