

Mini Prosecco Semi Sparkling DOC (200 ml)



region

Grapes: 100% Glera

Soil: Very light and rich soil

Training system: Lined-up vineyards

Harvest: Manual in mid-September

Vinification: After the natural fermentation, the froth, take

place inside the steel tank (autoclave) for 4 weeks

Analytical data: Alcohol content 11% - Residual sugar

4,9 g/lt - Total acidity 5,5 g/lt

SENSORIAL NOTES

Color: It flows down the glass brightly dancing with a delicate and persistent perlage. Pleasant straw color

Fragrance: scents of apricot and sweet bread

Taste: delicate but warm flavours, almond taste back on the

palate

Food pairing: fried bluefish

Service temperature: 8°/10° C

