

## TASTING NOTES

Flavor is crisp, fresh, and harmonic. This Prosecco has a floral aroma with notes of peach and rose.

## WINE MAKING

Soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method.

## **FOOD PAIRING**

This wine pairs best with appetizers.

GRAPE VARIETY: 100% Glera

LOCATION: Product of Italy

BEST SERVING TEMP.: 42-46°F

ALCOHOL CONTENT: 11.5% vol.

BOUQUET: Intense, of fresh fruit, golden

delicious, white pear

