

Prosecco D.O.C. Bio Organic

Sparkling

Vinification

The grapes are subjected to a delicate pressing and a soft pressing to extract only the best quality must. The fermentation takes place at a controlled temperature of 16-18°C. for at least one month.

Grape variety

Glera

Appearance

Bright light straw yellow, white and fine foam with very thin perlage

Aroma

Fresh and of great harmony with a light note of sweet almond with a slightly mineral aftertaste

Alcohol level

11% VOL

Best Serving Temperature

6°-8° C.

Serving Suggestion

It is the wine par excellence of the aperitif, when the menu offers light and delicate dishes can accompany the whole meal, including dessert.

Formats

75 cl

