



## Prosecco DOC Vino Spumante—Brut Sparkling Wine

WINEMAKER: Marco Galeazzo

**COMPOSITION:** 100% Glera (known as Prosecco)

**REGION:** DOC, Denominazione di Origine Controllata,

the Veneto region of northeastern Italy

**WINEMAKING:** Hand-picked underripe grapes are used in order to preserve the acidity; after the alcoholic fermentation at a controlled temperature of 61°-65°F, the second fermentation in pressurized tanks follows; the sparkling wine is then filtered and bottled under pressure.

**WINEMAKER'S NOTES:** This pale, straw-yellow wine is fresh and dry, with a fruity and floral fragrance; has a harmonic taste, well-balanced between acidity and residual sugars; and has fine and persistent perlage (bubbles).

**PAIRINGS:** Prosecco is a refreshing wine for all occasions. It can be enjoyed as an aperitif, with starters, soups and salads, as well as with shellfish, white meats, and pizza.

Serve chilled.

## **TECHNICAL DATA**

COMPOSITION:	100% Glera (Prosecco)
VINTAGE:	Non Vintage
ALCOHOL:	11.0%
ACIDITY:	5.70 g/L
pH:	3.00
SUGAR:	11 g/L
UPC:	8 92850 00115 9
SRP:	\$18.99
PRODUCTION:	600



