PROSECCO DOC FRIZZANTE - SEMI SPARKING









100% Glera



8°/10°



750ml 200ml



11%



5,2g/l



5,4g/lt

Soi

Very light and rich soil of Veneto lowlands.

Training system

Double-arched cane vineyards.

Harvest

Manual in mid-September, at the full ripening.

Vinification

After the natural fermentation and a rest of 30 days on the lees, the froth takes place inside the steel tank (autoclave). After 20 days there is the semi sparkling wine ready to be bottled.

AWARDS

Color

Semi-sparkling white wine.

Straw yellow color. It flows down the glass brightly dancing with a delicate and persistent perlage

Fragrance

On the nose aromatic herbs, apricot and sweet bread crust and a slight note of hay.

Taste

delicate bubbles, again notes of apricot and bread, extremely fresh and dry, but warm flavours, almond taste back on the palate

Foodmatch

Perfect with bread and "Sopressa"

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