



Prosecco

Denominazione di Origine Controllata



APPELLATION

DOC Prosecco

AREA OF PRODUCTION

Veneto

GRAPES

100% Glera

VINTAGE

NV

SOIL COMPOSITION

Mixed composition of marl clayey limestone, marine sandstone and raw clay.

VINIFICATION

Fermentation at controlled temperature and second fermentation according to Charmat method in pressurized autoclaves.

TASTING NOTES

Floral, citrus and subtle mint aromas are boldly pronounced in this wine. On the palate it is savoury with a light but zesty lemon finish, providing vibrant acidity.

Museo Nazionale Collezione Salce

AUTORE Alicandri Vincenzo
TITOLO Sanremo
SOGGETTO Veduta del Golfo Della Spezia da un Giardino
DATA 1925 Post - 1928 Ante

FOOD PAIRING

Ideal as an aperitif. It also pairs well with fish and shellfish as well as white meat dishes and pasta.

ALCOHOL

11%

SERVING TEMPERATURE

6 - 8°C

RESIDUAL SUGAR

11.5 g/l

ACIDITY

6.1 g/l

OTHER CHARACTERISTICS

Suitable for vegans.

