



PROSECCO DOC PROSECCO

Color	Distinctive straw yellow, clear perlage, persistent rim.
Aroma	Intense fruity apple and pear aromas and a white and yellow floral finish.
Tasting profile	The lively effervescence leads to an upbeat and youthful rhythm. Luminous finish ribbed with savory overtones.
Full tasting Notes	As an aperitif as well for carefree social moments.
Food pairings	Cured meats, mature and goat cheese, grilled chicken, eel and fried fish.
Winemaking notes	The wine is produced using the Charmat method, which consists in natural refermentation in pressurized tanks with selected yeast. This process ensures a refined perlage and maintains the fruity aromas typical of this grape.
The story	The earliest documentation of Prosecco dates to 1772, when in Volume 7 of Il Giornale d'Italia Francesco Maria Malvolti praised the quality of the grapes and production methods used in the area. Over the years, the focus on wine among local producers has ensured high-quality bottlings with important recognitions awarded to Prosecco. Due to its versatility in pairings and the superb price-quality ratio, this wine's reputation continues to rise, becoming an ambassador of Italian taste worldwide.
Production area	Veneto.

WINEMAKING DETAILS

GRAPE VARIETIES

>=85% Glera and other organic Prosecco grapes (Ampelographic Base - Prosecco DOC Production Guidelines Art 2).

AGING

White winemaking techniques; the bubbles develop in large tanks.

SERVING TEMPERATURE

8°

DID YOU KNOW?

Our Prosecco DOC is extra dry, sweeter than the Brut version with residual sugar between 12 and 17 grams per liter.