

Prosecco Spumante Brut



Spumanti

Grape production area:

Upper Veneto and Friuli-Venezia Giulia

Grapes:

Prosecco (Glera)

Vinification:

white-wine vinification, soft pressing of the grapes and fermentation at controlled temperature.

Prise de mousse:

slow natural fermentation in autoclaves at controlled temperature.

Appearance and organoleptic characteristics:

Fine and persistent mousse, light yellow colour, characteristic aromatic fragrance reminiscent of acacia blossoms. Smooth, fresh, light and elegant flavour.

Alcoholic strength:

11°

Food pairing and serving:

its fragrant and delicate flavour makes this wine the ideal aperitif. Excellent with hors-d'oeuvres, and even strongly flavoured first courses and fish.

Serving temperature 6-8°C.



DAL 1907

CANTINA DI
S. CROCE