

## Prosecco D.O.C. Bio Organic

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*Sparkling*

### **Vinification**

*The grapes are subjected to a delicate pressing and a soft pressing to extract only the best quality must. The fermentation takes place at a controlled temperature of 16-18°C. for at least one month.*

### **Grape variety**

*Glera*

### **Appearance**

*Bright light straw yellow, white and fine foam with very thin perlage*

### **Aroma**

*Fresh and of great harmony with a light note of sweet almond with a slightly mineral aftertaste*

### **Alcohol level**

*11% VOL*

### **Best Serving Temperature**

*6°-8° C.*

### **Serving Suggestion**

*It is the wine par excellence of the aperitif, when the menu offers light and delicate dishes can accompany the whole meal, including dessert.*

### **Formats**

*75 cl*

