

ESPRIT DU VIN

'An occasion for every wine'

VALDOBBIADENE DOCG FRIZZANTE MAS



Winemaker's Notes

The grapes are harvested from mid-September to mid-October. Vinification occurs with soft pressing of the grapes and fermentation without skins at a controlled temperature of 18°C in oak. A second fermentation then occurs in steel barrels.

Description

Light, dry, and easy to drink. The colour is a pale yellow straw. On the nose the aromas are rich in floral and fruity scents of apple and peach.

Serving Suggestion

Perfect aperitif for appetizers of prosciutto, parmesan reggiano. Matches well with white fish, fresh pasta with light cream, or tomato sauces.

Spec Sheet

Vineyard	Venetian Pre Alps
Varietal	Prosecco Cartizze 100%
Appellation	Veneto
Vintage	N/V
Body	Light
Alcohol %	11.0%