

ESPRIT DU VIN

'An occasion for every wine'

VALDOBBIADENE DOCG SPUMANTE EXTRA DRY PIANER



Winemaker's Notes

The classic Prosecco version that combines aroma and velvety flavour, with a crisp vivacity of bubbles. The harvest takes place from mid-September to mid-October. This wine is made with soft pressing of the grapes, fermentation without skins at a controlled temperature. Second fermentation is in steel vats.

Description

The colour is bright straw enlivened by a golden hue. The fruity aromas of pear, apple, and peach fade into floral with a hint of citrus. The fresh aroma is rich in sensations. In the mouth the wine relaxes smoothly with energy, and at the same time dry, thanks to a very present acidity.

Serving Suggestion

Aperitif par excellence, ideal at 8/10 °C. Pairs well with legume soups, and seafood and pasta with delicate ragu sauces of vegetables.

Spec Sheet

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