

MINI PROSECCO Semi-sparkling DOC (200 ml)

TYPE: Semi-sparkling white wine

GRAPES: 100% Glera grapes

ZONA DI PRODUZIONE: Veneto - Italy

SOIL: Sandy, very light and skeletal soils, ideal for sparkling

white wines

TRAINING SYSTEM: Espalier system

HARVEST: Manual in September, slightly earlier than the

enological ripeness

VINIFICATION: Crushing with no stalks, soft pressing, fermentation at

controlled temperature, second fermentation in the pressurized tank with staying on the yeasts for at least

4 weeks. Microfiltration and bottling

COLOUR: Straw yellow. Lively while it goes down the glass. Fine

and persistent perlage

FRAGRANCE: Intense hints of apricot, along with the fragrance of

sweet bread

TASTE: Delicate but warm, it expresses itself with an ending

reminiscent of almond

FOOD PAIRING: Perfect to be matched with finger food and aperitifs,

surprising with pizza, ideal with light seafood starters, excellent with delicate first courses and steamed white

fish

SERVICE: At 8/10 °C



ALCOHOL CONTENT
11%

RESIDUAL SUGAR
5 g/lt

TOTAL ACIDITY
5,5 g/lt

