SACCHETTO



PROSECCO D.O.C. BRUT

A fresh and lively sparkling wine with delicate hints of white flowers, citrus and fresh fruit. Balanced, dry and light on the palate, it is ideal for light starters, seafood, sushi and fish-based dishes, aperitifs and fresh cheeses. A versatile wine that enhances every moment of conviviality.

Classificazione:	Prosecco DOC Brut Vino Spumante
Zona d'origine:	DOC area, in particular the provinces of Treviso, Venice and Padua
Vitigni:	Glera
Vinificazione:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature (15-17°C) and thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/20 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale straw yellow.
Profumo:	Intense and delicate with fruit scents of pear and lemon and floral hints of wisteria and linden.
Sapore:	With a good structure, fine perlage and well-balanced.
Gradazione alcolica:	11% Vol
Acidità totale:	5,6 – 5,8 g/l
Residuo Zuccherino:	9 - 10 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Perfect for aperitifs and starters based on fresh cheeses and fish, but also excellent throughout the meal with simple risottos and delicate dishes.
Riconoscimenti:	**2022 - I.W.S.C. - Bronze Medal** **2021 - Decanter - Bronze Medal** **2021 - Wine Enthusiast - 89 pt**