SACCHETTO

PROSECCO DOC FRIZZANTE SPAGO



Prosecco in its most traditional version. Typical aroma and velvety flavor, intense fruity scent and harmonious, soft and enveloping flavor. Light and easy to drink, it is excellent with legume and seafood soups, pasta with meat sauces, fresh cheeses and white meats. Serve chilled at 6-8°C.

Classificazione:	Prosecco D.O.C. Vino Frizzante
Zona d'origine:	Veneto and Friuli Venezia Giulia
Vitigni:	Glera
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must 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:	Delicate fruity scent, with citrus hints that fade into floral with notes of wisteria and acacia.
Sapore:	Fresh acidity and softness elegantly envelop each other.
Gradazione alcolica:	11% Vol
Acidità totale:	5,5 – 5.7 g/l
Residuo Zuccherino:	12 - 14 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	It is the most “classical” Prosecco of this category. It blends aroma and velvet taste with clear and lively perlage. It perfectly accompanies pulse and shellfish soups, macaroni with delicate meat sauces, fresh cheese and white meat, grilled fish.
Riconoscimenti:	**2025 - Berliner Wein Trophy - Silver Medal** **2014 - I.W.C. - Commended**