

PROSECCO D.O.C.
VINO FRIZZANTE
LINEA SF



Classification:	Prosecco D.O.C. Vino Frizzante
Area of Origin	D.O.C. area of Veneto and of Treviso Province
Grapes:	Glera
Wine-making:	Must obtained through stalkless pressing marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature
Refining:	In bottle
Preservation:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colour:	Bright pale straw yellow
Aroma:	Fruity with apple and acacia scents.
Flavour:	Pleasantly young, fresh and lively.
Alcohol Content:	11% vol
Total Acidity:	5,8 - 6 g/l
Residual Sugar:	12 - 14 g/l
Serving Temperature:	8 – 10° C
Gastronomic Match:	Excellent as an aperitif and with all the courses, in particular with vegetable and shellfish soups, pasta with meat ragu, fresh cheese and white meat.