

**PROSECCO D.O.C.
VINO FRIZZANTE
LINEA S**



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.