

PURE

PROSECCO DOC

This delightful Prosecco of pale straw yellow colour with a green hue, symbol of the region of the Veneto, is admired for its freshness and fruity notes. It is full-bodied, and has a harmonious palate. While being a unique aperitif, it also marries perfectly with first courses and fish based dishes or poultry.

Grapes: 100% Prosecco.

Vineyard areas:

The grapes are selected from vineyards in hilly areas of morainic origin around Conegliano in the province of Treviso.

Harvest:

Harvested carefully by hand in mid-September.

Vinification:

White vinification. The cuvée, produced from young and fruity wines that are subdivided according to the type of yeast used, undergoes a slow second fermentation at low temperatures in small cuvée which permit the yeasts to express their typical bouquets.

Fermentation:

Lasts 7 days in temperature controlled conditions of 16 °C..



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