Prosecco DOC
by hand; second half of September
Takes place immediately after the grapes are harvested by hand and gathered from the various vineyards and moved to the winery. The pressing is accomplished by highly sophisticated equipment which presses the grapes very gently so that only the free-run juice from the heart of the berry is extracted.

White vinification with soft pressing process. First fermentation occurs inside steel vats (at controlled temperature) where selected yeasts are added.

pairings
Excellent as an aperitif, it is a commendable choice for the entire meal and matches particularly well with risotto, vegetables in season, fried food in general and fish-based courses.

pressing process
Takes about 15 - 20 days and is completed in stainless steel vats kept at a constant temperature of 18 - 20° C (65 - 68° F).

vinification and foaming
Isobaric (under pressure) with low amounts of SO2. After 30-40 days, the wine is ready to be released to market.

bottling
Colour // straw-yellow colour with green-gold highlights.
Taste // fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp and easy to drink. Absolutely harmonious and very pleasant.

tasting notes
Excellent as an aperitif, it is a commendable choice for the entire meal and matches particularly well with risotto, vegetables in season, fried food in general and fish-based courses.

pairings
Serving suggestions
6 - 8°C
Better to keep the wine in a dark chilled room
0,75