

Prosecco “Frizzante” D.O.C.

GRAPES:	Glera (formerly Prosecco)
PRODUCTION AREA:	Valdobbiadene hill country
ASPECT AND ELEVATION:	300-500 metres above sea level
SOIL TYPE:	Shallow morainic
TRAINING SYSTEM:	Sylvoz
PLANTING DENSITY:	1,800-3,500 vines per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	11.50 % vol.
SERVING TEMPERATURE:	8-10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	Two to three years
BOTTLES PER CASE:	Six
FORMAT (CL):	75

TECHNICAL INFORMATION

The grapes undergo a traditional white wine vinification. The wines from different production areas are combined so as to obtain a blend whose characteristics are particularly harmonious. This is then re-fermented in pressurized tanks using selected yeasts.

TASTING NOTE

The wine’s bright color and inviting, faintly citrus-like fragrance give a suggestion of the attractive freshness and fruitiness that one finds on the palate. Its delicate, fine mousse helps to stimulate the taste buds and contributes to its ability to accompany even quite complex dishes.

SERVING SUGGESTIONS

It is ideal as an aperitif or with light hors d’oeuvres, and it also manages to show off its great versatility with richly flavored dishes featuring fish and shellfish. Besides, seafood is really enhanced by “the wave” of delicious sensations that this wine offers on the palate.

PACKAGING DESCRIPTION

BOTTLE SIZE	75 cl
CASE CONTENTS	Six bottles upright
CASE SIZE	28 x 18,5 x H 31 cm
CASE WEIGHT	8,4 kg
PALLET CONTENTS	80 cases (5 layers of 16 cases)
PALLET SIZE (EPAL)	80 x 120 x H 168 cm

Prosecco “Frizzante”



Santa Margherita