Prosecco Superiore DOCG





Tasting Notes
The fragrance of fresh fruits with notes of exotic fruits such as pineapple and banana is peculiar of the true Prosecco wine. It has a soft and dry flavour and its lean and crunchy palate

Floral	★★★★☆	**Spicy**	☆☆☆☆☆
Fruity	★★★★½	**Balsamic**	★★☆☆☆

Recommended with
Is excellent for serving as an aperitif or at the beginning of sophisticated light fish dishes

Service Temperature
8°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerCantina Serre

Description

Origin
Steep vineyards located in Combai

Grapes
100% Glera

Alcohol
11% vol

Vinification
The wine is fermented with a clean must at a temperature between 19 and 21° C with selected yeasts. The second fermentation takes place in steel autoclaves with the Charmat method

Fining
Half shape = 6 months Full shape = 1 year

steel wood bottle