Prosecco Superiore DOCG





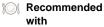


Tasting Notes

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

Fruit ***** Spic *****
y

Fruit ***** Bals *****
y



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



Rating: Not Rated Yet

Ask a question about this product

Manufacturer<u>Cantina Serre</u>

Description 🥌 Origin

Steep vineyards located in Combai

™ Grapes

100% Glera

Alco hol

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



9999

steel wood bottle