

Prosecco Superiore D.O.C.G.



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	★★★★★	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
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Manufacturer [Cantina 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