

Prosecco Violino

DOC Prosecco

Fruity and floral, fresh



BUNCH

Big, winged



VINIFICATION/FERMENTATION

White vinification with soft pressing. First fermentation in the tank, second fermentation in the autoclave with permanence on the lees for 1 month.



RIPENING

At the end of August



STYLE

Dry



SERVING TEMPERATURE

8 - 10° C



TECHNICAL ANALYSIS

Alcohol: 11,00 %vol
Contains sulphites



DESCRIPTION

Fruity and floral, fresh



GASTRONOMIC PAIRING

Noble poultry, game, roasts, mature cheeses

