



Prosecco di Valdobbiadene *BRUT* doc

Denomination:

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Grapes:

Prosecco.

Natural refermentation after careful fermentation of the initial must.

Alcohol:

12 % vol.

Sugar:

0,6 %

Characteristics:

The subtle effervescence ensures persistence of taste, and leaves the palate clean: an important factor in its choice as an accompaniment for food.

The bouquet is inviting in the sweetness of its fragrance - rich in citrus fruits and fresh vegetables delicate and fruity. This combination results in a vivacious all-round taste which is dry and harmonic. Its moderate structure overwhelms the palate with a velvety softness while tingling with sapidity.

Optimal service temperature:

8-10 °C

Serve with:

Hors d'oeuvres of fish or elaborate vegetable dishes, first courses with seafood, oven-cooked fish such as salmon baked in foil or stuffed trout. It can also be used - as is the tradition in the Prosecco territory - as an accompaniment to the entire meal.

Notes:

Prized with the Two Glasses in Vini d'Italia 2004

