



Bio-Vegan Frizzante Prosecco DOC

Vuosikerta;

Alue; **Veneto ja Friuli Venezia Giulia**

Rypäle; 85% Glera ja 15 % Chardonnay, Pinot Grigio ja Pinot Bianco

Alkoholi; 11 %

Väri; **intensiivinen oljen keltainen**

Tuoksu; miellyttäviä haidelmäisiä tuoksuja, kuten kultaista omenaa, jonka jälkeen nousee kiehtovia kukkaistuoksuja, etenkin ruusua

Maku; **Rakas, hedelmien makeutta, jälkimauksi kuivaa ja kukkia. Ihanan pirskahteleva.**

Tarjoilulämpötila; 8-12 °C

Ikääntymispotentiaali; Nautitaan nuorena

Ruokasuositus; **Aperatiiviksi sellaisenaan tai antipasto-tyylisten alkuruokien kanssa. Kevyille kaloille ja jopa tomaattikastikkeelle.**

Perinteinen italialainen aperatiivi nyt luomuna ja vegaanina.

Bio Vegan Prosecco Frizzante DOC Sparkling Wines



a new bio-vegan (organic-vegan)
version of Veneto's classic aperitif:
lightly scented wine combining
appealingly sweet taste and fruity
nose

Name and Denomination

Bio-Vegan Frizzante Prosecco D.O.C.

Grape variety

glera from 85% to 100%; in addition, according to guidelines, Chardonnay, Pinot bianco, and Pinot grigio are allowed up to maximum 15 %.

Alcohol content: 11% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

excellent alone as an aperitif with assorted appetizers. Suitable for accompanying all fish dishes, except tomato sauce/stewed options.

Origin

the Provinces of Treviso, Padua, Belluno, Venice, and Vicenza for Veneto Region, and the Provinces of Gorizia, Pordenone, Trieste, and Udine for Friuli Venezia Giulia Region.

Winemaking

accurately harvested Glera Bio-Vegan grapes reach the cellar, where they are transformed into must in which primary fermentation takes place, followed by decanting stages to clarify the wine that will later become spumante (sparkling) with the foam-formation stage.

Sparkling wine technique

the sugar needed for foam formation is added to the "base" wine before the same is placed in an autoclave where secondary fermentation takes place to reach 2.00-2.50 atm overpressure. It is right then that 47 Anno Domini Prosecco D.O.C. Frizzante Bio-Vegan is born.

Storage and ageing

must be stored in a cool and preferably dark place, top aromatic freshness is released within the first year of bottling.

Colour

intense straw yellow, with appealing foam when poured, followed by appealing bubbles.

Bouquet

fine, with pleasant fruity notes recalling golden apple, followed by intriguing floral sensations, especially rose.

Flavour

appealing sweet/sour sensations well supported by final tanginess, nose sensations excellently perceived in aftertaste.

Packaging

in 75 cl tappo raso bottles with standard corks in boxes of 6.

Prizes

