

PROSECCO



MONTECHIARIA

*Denominazione di Origine
Controllata*

VINTAGE: N/V

REGION: Veneto, Italy

GRAPES: Glera

ALCOHOL: 11% Vol.

WINE CHARACTERISTICS: A brilliant straw colored yellow brightened by a delicate perlage with a citrus fruit and flowery scent. Fresh and delicate taste.

PAIRS WITH: The ideal partner with appetizers and delicate fish, white meats and fresh cheese dishes.

SERVING TEMPERATURE: 46 - 50 °F (8 - 10 °C)

PACKAGING: 12 bottles ML750

SPARKLING PROCESS: Charmat - Martinotti method, fermentation at controlled temperature.

TASTING NOTES: Tonic and lean with a nearly transparent color and lively perlage, this Montechiaria DOC Prosecco has candy-like aromas of butterscotch and lemon soda. There's an interesting peppery finish.