



PROSECCO DOC BIO BRUT

Grapes

Glera

Production Area

Veneto

Vinification

The grapes for the organic Prosecco DOC Brut are harvested by hand in the hills of Treviso area. Afterwards the grapes are softly pressed to obtain a first must that undergoes the fermentation process at a controlled temperature of 18°C. Since no pesticides and any other chemical substances are used, neither during the harvest nor during the production phases, this Prosecco is BIO certified.

Description

Golden color with greenish reflections. Delicate bouquet with fruity and floral notes. Harmonious in the mouth with fruity aromas.

Food pairing

Ideal as an aperitif, it pairs perfectly also with light pasta and seafood dishes.

Serving temperature

8°- 10°C

Bottle

Bacio della Luna Quercia

Characteristics

Alcohol: 11% vol.

Residual Sugar: 7 g/l