



## Bacio della Luna

# PROSECCO DOC

## BIO BRUT

### 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.



Glera



Veneto



8°-10°C



Alcohol: 11 % vol.  
Sugar: 7 g/l

