

VINO DEI FRATELLI PROSECCO 2014



Description:

Straw yellow with green reflections, this Prosecco imparts a fruity bouquet, with hints of golden apples. The palate is lush and fruity with balanced minerality on the finish.

Winemaker's Notes:

Harvested by hand and carefully selected the grapes undergo a brief cold maceration and are then pressed. After pressing and prior to fermentation, the must is allowed to settle for 10-12 hours in stainless steel tanks chilled to a temperature of 41°-50°F(5°-10°C). Vinification takes over 15-20 days and is completed in stainless steel tanks kept at a constant temperature. The sparkling wine is racked to a different tank to remove sediment and bottled for release.

Serving Hints:

A fresh and elegant wine, this Prosecco is a great match for any celebration or occasion, served as an aperitif.

PRODUCER:	Vino dei Fratelli
COUNTRY:	Italy
REGION:	Veneto
GRAPE VARIETY:	100% Prosecco (Glera)
ALCOHOL:	11%
RESIDUAL SUGAR:	15 g/l
TOTAL ACIDITY:	6 g/l
pH:	3.25

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	11%	38.28	14.63	10.94	12.142	6X10	89918800123-3

