

VINO DEI FRATELLI PROSECCO NV



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.

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|------------------------|-------------------|
| PRODUCER: | Vino dei Fratelli |
| COUNTRY: | Italy |
| REGION: | Veneto |
| GRAPE VARIETY: | 100% Prosecco |
| 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% | 37.25 | 11.53 | 11.18 | 14.88 | 5X11 | 89918800123-3 |



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