



## WINE DATA

### Producer

Vino dei Fratelli

### Region

Veneto

### Country

Italy

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### Wine Composition

100% Prosecco

### Alcohol

11%

### Total Acidity

5.2-5.5 G/L

### Residual Sugar

15-17 G/L

### pH

3.30

## PROSECCO N.V.

### DESCRIPTION

Straw yellow with green reflections highlight this Prosecco which imparts lively scents of white flowers and golden apples. It has excellent intensity, is fresh and elegant, soft yet pleasantly sweet with a lingering finish.

### WINEMAKER NOTES

The best bunches are harvested by hand and carefully selected and pressed after a brief cold maceration. After pressing, the turbid must is left to rest in stainless steel tanks chilled to a temperature of 41° F – 50° F. After approximately 10-12 hours, the limpid part of the must has separated from the deposits and fermentation begins. The vinification takes 15-20 days and is completed in stainless steel tanks kept at a constant temperature of 64° F – 66° F. The still wine is foamed adding special selected yeasts and sugar to obtain the desired amount of bubbles. The process takes 20-25 days at a constant temperature of 57° F – 59° F. The wine is then chilled at 39° F, filtered and bottled.

### SERVING HINTS

A natural sparkling wine, this Prosecco is a great match for any celebration or occasion. Ideal as an aperitif or paired with a variety of appetizers, vegetables, delicate fish courses and other main courses.