



VILLA PUCCINI PROSECCO DOC

VARIETAL COMPOSITION: Prosecco (Glera grape) 100%

AREA OF PRODUCTION/ORIGIN: Hills around Treviso, in south east Veneto

VINIFICATION: After a slightly early harvest, to preserve a good level of acidity, the softly pressed must is separated from the skins immediately after pressing and then it completes the fermentation for about 8/10 days at a controlled temperature of 18°C. Second fermentation to generate the bubbles typical of Sparkling wine, is made just before the bottling, to grant a very fresh and lively character.

HARVEST DATE: Second half of September

CELLARING: 2 years

ALCOHOL CONTENT: 11% Vol.

TASTING NOTES:

Pale light yellow colour, with fine and very persistent perlage. Delicately fruity, slightly aromatic bouquet with hints of flowers and very pleasant notes of apple, pear and tropical fruits. Well- balanced and light body, with a clean, refreshing, crisp and aromatic taste and an appealing, sweet and fruity finish.

CULINARY SUGGESTIONS:

Excellent as an aperitif, it is a perfect accompaniment to light appetizers and delicate first courses. It is also a wonderful with fish and shellfish. It is also pairing greatly with seafood, shellfish especially and salads, as well as a great mixer for fruit cocktails (“Bellini” with peach pulp and “Rossini” with orange juice).

SERVING TEMPERATURE: 6°-8°C / 42°-46°F