

# PROSECCO

# Cuvée 12

## GRAPE VARIETY

Glera

## DENOMINATION

DOC Prosecco

## TYPE OF SOIL

characteristic of Prosecco production areas

## EXPOSITION

south / south west

## TRAINING SYSTEM

double- arched cane

## PEST CONTROL

low environmental impact integrated pest management

## HARVEST

mid September, carefully harvested in the coolest hours of the day

## VINIFICATION

after a soft pressing, we start the fermentation in stainless steel vats and then the refermentation in autoclave at 16°-18°C controlled temperature

## AGING

the wine settles on lees in steel vats for a period of 3 months

## TASTING NOTES

pale lemon colour with green highlights. Intense and precise nose, with typical aromas of pear and Reinette apple with a hint of bread crust. Full-bodied Prosecco, refreshing with citrus flavours, grapefruit, ginger and bitter almonds in the after taste. Fine and dense perlage, nice sapidity

## FOOD PAIRINGS

very elegant Prosecco, great with seafood and vegetables, its creamy texture is a pleasant pairing with any food along the whole meal. Delicious with seafood pasta

## SERVICE TEMPERATURE

6°-8°C

## ALCOHOL CONTENT

11 % Vol

## ITEM CODE

070183



	DIMENSIONS (CM)	WEIGHT (KG)
BOTTLE	10,1x27,6	1,52
CASE	30,8x20,5x29,2	9,45
PALLET	120x80x160	588



#### LOGISTIC INFORMATION

BOTTLES PER CASE	6
CASES PER LAYER	12
LAYERS PER PALLET	5
BOTTLES PER PALLET	360

EAN BOTTLE	8054796010868
EAN CASE	8054796010875
TARIC CODE	0
ITEM CODE	070183