



Prosecco

DOC

Denominazione di origine controllata



Albfiorita

Prosecco DOC

Denominazione di origine controllata

-  **Variety:** Glera
-  **Production zone:** DOC Prosecco
-  **Alcohol:** 11,5 %
-  **Yield:** 18000 kilos of grapes per hectare
-  **Style:** Spumante Extra Dry
-  **Refermentation:** for about 40 days in stainless tank



After the first fermentation, we take the Prosecco to Valdobbiadene, where it undergoes sparkling fermentation. The slow refermentation, conducted at low temperatures, creates a very fine and persistent perlage. Bottling takes place several times a year to ensure a product that is always fresh and genuine. The aroma reveals the typical notes of green apple, while on the palate, acidity and softness are well-balanced, resulting in a fruity, fresh, and elegant wine. It is perfect as an aperitif, but its versatility allows it to pair well with all dishes, especially those based on fish and creamy cheeses.