

Prosecco
DOC
Protected Designation of Origin

Albafiorita

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Grape variety: Glera

Designation: DOC Prosecco

Alcohol content: 11,5 %

Maximum grape yield: 18 tonnes per hectare

Wine type: Extra dry sparkling wine

Second fermentation: in a pressurised tank for about 40 days



After the first fermentation, we take the base wine to Valdobbiadene for the second fermentation, which gives the wine its sparkle.

This slow fermentation at low temperatures produces fine, persistent bubbles.

We bottle the wine several times a year to preserve its freshness and character.

The nose reveals characteristic notes of green apple. On the palate, lively acidity balances the wine's roundness, giving it a fresh, fruity and elegant profile.

Ideal as an aperitif, it pairs well with a wide range of dishes, especially fish and creamy cheeses.

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