

Prosecco DOC Brut



PROSECCO
Denominazione di Origine Controllata
BRUT

PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

WINEMAKING

This wine is obtained from grapes carefully selected directly at the vineyards. Such selection takes place in the respect of the utmost care and precision required by our wine experts. The base wine is added with selected yeasts and sugar, then takes place a fermentation under controlled temperature in pressured tank. After the filtration procedure the wine is bottled using modern technologies.

COLOUR

Straw yellow greenish tinges.

FRAGRANCE

Intense, fine, floral and fruity.

FLAVOUR

Pleasant, fresh and fragrant.

PERLAGE

Fine and persistent.

It is ideal as a meal opener. Especially indicated with fish courses.

6-8 °C - 11% vol.

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle	750 ml
Packaging	12 bottles/carton
EAN-Code bottle	632974001464
EAN-Code carton	632974001471

La Delizia.

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find us

