

意大利原产  
PRODOTTO IN ITALIA  
MADE IN ITALY

## SPARKLING WHITE WINE Prosecco D.O.C.



**Grape variety:** 100% Glera  
**Type:** Sparkling White Wine  
**Location vineyards:** Colli Euganei  
**Soil type:** Clay and limestone of volcanic origin  
**Alcohol:** 11 % Vol.

### Harvest:

When the grapes reach physiological ripeness towards the end of August, hand-picked and sorted to eliminate the least ripe bunches.

### Wine-making:

Cold soft crushing in an environment saturated with N<sub>2</sub>, slow cold fermentation for 20 days. Re-fermentation carried out using specially selected yeasts and takes about 25 days. This is followed by a further period of 4 months during which the fermentative lees are kept suspended; this procedure, called the Charmat method, gives the sparkling wine its characteristic fragrance, as well as ensuring fineness and persistence of its bubbles.

### Color and sensory analysis:

Straw yellow with greenish highlights, very fine and persistent perlage. Intensely herbal and fruit fragrance, elegant and persistent. Soft taste, not intrusive, exalts the structure while maintaining optimum freshness and drinkability.

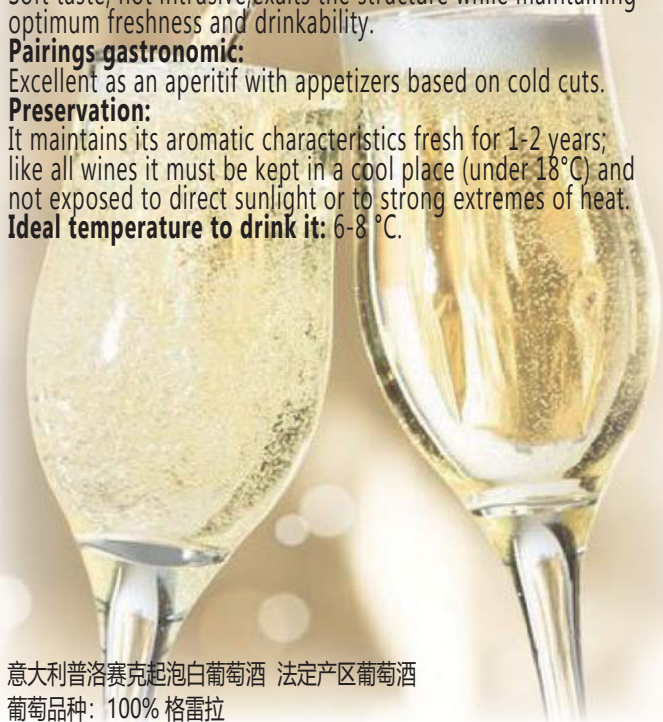
### Pairings gastronomic:

Excellent as an aperitif with appetizers based on cold cuts.

### Preservation:

It maintains its aromatic characteristics fresh for 1-2 years; like all wines it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or to strong extremes of heat.

**Ideal temperature to drink it:** 6-8 °C.



意大利普洛赛克起泡白葡萄酒 法定产区葡萄酒

葡萄品种：100% 格雷拉

葡萄酒类型：起泡白葡萄酒

葡萄园位置：科利优格纳

土壤类型：火山岩的粘土和石灰岩

酒精度：11%vol

葡萄采摘：每到8月底葡萄便进入了成熟期，通过人工采摘并分拣未成熟的葡萄

酿造工艺：在氮气饱和的环境中对葡萄进行低温轻柔破碎处理后低温缓慢发酵20天，再通过使用特别挑选的酵母进行约25天的低温再发酵，

接着接下来的4个月的时间里酒糟将被抬高倒过来放置，

发酵后产生的酒渣沉淀物从酒糟口被滤出，这个过程被称为罐式香槟法，

这样使得起泡酒具有其特有的香味，并确保了泡沫的细腻和持久性

色泽和感官分析：明亮的黄绿色，非常细小和持久的气泡，浓郁的香草和水果香味，馥郁而优雅。没有侵入的柔软口感，使酒体保持了最佳的新鲜度和口感的平衡

佐餐搭配：适宜做为餐前开胃酒搭配冷盘开胃菜

贮存方法：酒体的香气新鲜特征可以保持1-2年，

像所有的葡萄酒一样必须保存在低于18°C的阴凉处，

避免暴露于阳光直射或高温处

最佳品饮温度：6 - 8 °C

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