



PROSECCO D.O.C. Millesimato

A Prosecco with multiple nuances obtained from the must of the Glera grape. In the glass it has a greenish yellow colour, brilliant, furrowed by a minute and persistent perlage. The perfume is intense, fine, floral and fruity with intense aromas of white fruit, including pear, apple and peach, floral notes of freshly picked flowers and acacia blossom. In the mouth it is creamy, fruity, dry and vertical, characterised by a beautiful freshness and a very clean aftertaste.

RECOMMENDED COMBINATIONS

Prosecco Doc Millesimato is ideal as an aperitif but can easily accompany an entire meal. Excellent combined with fish and vegetable appetisers, sushi, first courses with seafood, fried fish and vegetables, and baked fish such as stuffed or foil-baked trout.

SERVING TEMPERATURE: 6-7° C