



PROSECCO D.O.C. Gold

This Prosecco, obtained from the Glera grape, has a pale straw yellow colour with greenish reflections, perfect clarity crossed by minute, rich and persistent perlage. The scent is frank and elegant characterised by floral scents of freshly picked white flowers that blend into a typically fruity harmonic complex. The scents are of white peach, golden apple and pear. On the palate the result is very satisfying, maintaining freshness and delicacy at the same time.

RECOMMENDED COMBINATIONS

Prosecco Gold is perfect with light appetisers, pumpkin tortelli, fish risotto, seafood au gratin, seafood soups, mixed fried shrimp and squid, boiled or baked crustaceans, mixed and fried courgette flowers. Suitable for between meals, it is also perfect at the end of a lunch or dinner.

SERVING TEMPERATURE: 6-8° C