

GRAN PASSIONE

Passion is a powerful feeling,
a compelling emotion. GRAN PASSIONE is exactly this,
the expression and devotion to our work that honors the tradition of our land.



UPC: 0 89832 92106 6
12pk/750ml

PROSECCO DOC SPUMANTE

GRAPE VARIETAL:

100% Glera

APPELLATION:

Prosecco DOC

VINIFICATION:

Grapes are hand selected both for area of origin and overall quality. After gentle pressing of the grapes and clarification of the must, fermentation takes place in temperature controlled stainless steel vats.

After fermentation is complete a second fermentation occurs by small additions of yeasts and sugar and takes place in glass lines tanks. This lasts for about 45 days and is known as the (Martinotti-Charmat method) process. The resulting wine has small bubbles (less "fizzy" than champagne).

HARVEST:

Second half of September

CELLARING:

2 years

TASTING NOTES:

Typical crisp and delicate effervescences. A light pale yellow color, delicate and complex bouquet nose with fruity notes that remind of peach, green apple with second notes of acacia and lilac. It is fresh and light on the palate, with balanced acidity and body; harmonious with a long persistent pleasant aftertaste.

TECH NOTES:

Alcohol: 11.0 %

TA: 5.5-6.0 g/L

RS: 14-16 g/L



PAIRING SUGGESTIONS:

Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish. Serve 46-50°F

