



PICCINI[®]
Wines since 1882

PROSECCO DOC 'VENETIAN DRESS'

A selection of the best hilly and low yielding sites combined with improved winemaking techniques define the quality in this limited edition Prosecco. The Charmat method for this wine includes a slow secondary fermentation and a prolonged, 3 months rather than the regular 20 days, aging period in pressurized tank. This results in an extremely intense bouquet supported by a fine perlage. It is a balanced cuvée, as elegant as a Venetian Dress.

VARIETAL

100% Glera

APPELLATION

Treviso DOC

SOURCING & WINEMAKING

Made exclusively from glera grapes from the Veneto region. Glera is a late ripening, disease-prone grape Variety and, for these reasons, we select hilly, more ventilated and less humid areas that allow the grapes to reach full ripeness while avoiding plant diseases, which compromise the primary aromas of the grapes. The Charmat method helps in retaining primary fruit character, making this wine a straightforward expression of terroir.

TASTING NOTES

A wealth of delicate aromas, unfold into white fruit and flowers notes.

FOOD PAIRING

Prosecco is the perfect food wine. Fantastic with antipasti, olives, aged cheeses, roasted peppers and marinated artichokes. Wonderful with freshwater fish and seafood. Because it is so easy to pair with food, Prosecco is a wine to 'summer up' your day all year around!

ALCOHOL

11.0%

RESIDUAL SUGAR

13.5 g/l

SERVING TEMP

45° F



UPC# 8 002793 01433 4
12pk/750ml

