



Santome' Prosecco N. V.



Varietal: 100% Glera

Elevation:

Practice:

Dry Extract: 31 g/L

Appellation: Veneto, Italy

Production:

Alcohol: 11.5%

Acidity: 5.5 g/L

Residual Sugar: 9 g/L

pH Level: 3.27

Tasting Notes:

On the nose it is intense, with crusty bread and yeast predominant. Fruity component follows with green apple while a delicate hint of white flowers provides the floral component. On the palate, pleasant, light, fresh, smooth flowing with a distinct lemony acidity. Well-balanced, with a dry, sapid and persistent finish.

Aging:

Winemaking:

The base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Charmat method) short maturation period in steel and after the sparkling process is bottle.

Food Pairing:

Recommended with fish dishes or pasta and rice dishes containing white meat. Excellent as an aperitif.

Accolades: