



## PROSECCO D.O.C. BRUT

Prosecco was produced as far back as Roman times using the Glera grape - which initially grew near the villages in north-east of Italy - for Pucinum, one of the great wines at the tables of Roman dignitaries, as Pliny describes.

**Grape varieties:** 100% Glera

**Production Area:** Venice region

**Vinification and ageing:** Glera grapes are softly pressed. Fermentation in stainless steel vats at 15°-16°C for about 8 days; the wine remains on its leavens for more than 30 days. Sparkling process in pressurized tanks according to the traditional Martinotti-Charmat Sparkling Winemaking Method. Pressured in bottle at 5,8 atm.

**Description:** Sparkling wine with an elegant fruity aroma which recalls apple, wisteria flowers and a vague rose hint. Fine and persistent perlage.

**Food pairing:** With its delicate and harmonious personality this sparkling wine is excellent for receptions and cocktails parties but also to be enjoyed throughout a meal with delicate dish. It matches perfectly with legume soups and seafood, pasta with mild meat sauces, fresh cheeses and white meat.

Excellent for preparing the original Bellini cocktail.

**Serving temperature:** Serve at 6°C

**Alcohol level:** 11,5 % vol.

**Bottle size:** 750 ml



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