

prosecco vino frizzante del veneto IGT

description:

This lightly sparkling wine is made using the best grapes harvested from the Treviso hills of the Veneto. Particular care is taken when handling the grapes and the use of air-driven presses guarantees an extremely delicate and aromatic wine. The lightly sparkling bubbles in this wine are produced using the Charmat method. After a primary fermentation, the still wine is placed in an autoclave where it undergoes a secondary fermentation for about 20 days until a pressure of 2.5 bar is reached.

region:



veneto

producer:

Il Faggeto

grape varieties:

Prosecco

exposure:

South, South-East and South-West

altitude:

50–500m A.S.L.

soil:

Sedimentary and clayey-calcareous

alcohol:

10.50%

tasting notes:

This sparkling wine is pale yellow in color with aromas of bright citrus. Crisp, clean and light-bodied with a soft bubble and a hint of citrus again on the palate. A delicious aperitif, this wine also pairs well with seafood dishes and many other foods.



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