

CA' DEL SARTO



PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

WHITE WINE

PRODUCTION AREA

The production area includes a wide surface on the plain of the FRIULI Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

The Glera grapes are internationally well-known and they have found their natural environment in our production area.

WINEMAKING

The base wine is added with selected yeasts, then takes place the fermentation under controlled temperature in pressure tank. After the filtration and stabilization procedures, the wine is bottled using modern technologies.



10,50% by vol.



COLOUR: bright pale yellow

FRAGRANCE: displays a peculiar perfume of wild flowers and acacia

FLAVOUR: dry, sapid and persistent



Excellent as an appetizer the ideal accompaniment with fish dishes and shellfish. Perfect with white meats and soufflés.



6-8° C

Keep in a cool and dry place, sheltered from the light.

COMMERCIAL FEATURES

Bottle:	750ml
Packaging:	12 bottles each carton
EAN Code-bottle:	6 32974 000900