



LeMàbie

Prosecco DOC Treviso
Extra Dry

ORGANIC AND VEGAN CERTIFIED WINE

GRAPES VARIETY

Glera



VINIFICATION

Sparkling wine made from selected grapes. Traditional white vinification with controlled temperature to preserve quality. Secondary fermentation for minimum 30 days into pressure tanks where the wine become sparkling (Charmat method).

ORGANOLEPTIC DESCRIPTION

It is pale straw yellow in color with fresh and delicate bubbles. It has an intense bouquet with definite hints of white peach, apple and white flowers. It offers a soft, well balanced and enduring taste.

FOOD MATCHING

Suitable for delicious snacks but also with healthy potatoes and carrots chips. It joyfully matches cream based dessert, just like a freshly baked Millefoglie.

ALCOHOL CONTENT

11% vol

SUGAR CONTENT

13-15 g/l

SERVING TEMPERATURE

6-8°C, opened at the moment.

SIZE | PACKAGING

750ml - 6 bottles box.

PRESERVATION

Keep in a dry and cool place and far from light and heat sources.

FRATELLI DA LOZZO

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