



Prosecco DOC Treviso Brut

ORGANIC AND VEGAN CERTIFIED WINE

GRAPES VARIETY Glera



VINIFICATION

This wine is made from selected and hand-picked grapes. Traditional white vinification with controlled temperature to preserve quality.

Secondary fermentation for minimum 40 days into pressure tanks where the wine become sparkling (Charmat method).

ORGANOLEPTIC DESCRIPTION

It is straw yellow with a greenish undertone; exclusive and tastefully fruity bouquet, reminding of green apple, fresh fruit and acacia flowers. It offers a harmonious and refreshing taste, well balanced between savoriness and acidity.

FOOD MATCHING

The aperitif par excellence! Try it with breadsticks wrapped into crudo ham or with raw fish and Sushi. You can also dare for entire meal, to enhance delicate recipts.

ALCOHOL CONTENT 11% vol

SUGAR CONTENT 6-8 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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