



PROSECCO

“Cheers to life, love, and family”

Varietal - 100% Glera

Region - Italy

Soil - Clay, move and marine sandstone

Winemaking

Most versions of Prosecco are made according to the Charmat (or Martinotti) method; unlike the classic method of Champagne, where the secondary fermentation takes place in a bottle, fermentation for Prosecco occurs in a steel tank. This is done as Prosecco is a lighter-styled sparkling wine and winemakers want to preserve as much freshness as possible.

Alc. Vol. - 11%

Tasting Notes & Food Pairings

Brilliant silver color. Aromas of nougat, wool, sea foam, minerals, and tinned peaches with a satiny, vibrant, effervescent, dryish light body and a breezy lemon chiffon and sea salt finish with no oak. A cheery crisp and stony Prosecco. Pairs well with Aged Parmesan with Dried Fruit and Nuts, Chicken Kebobs, Salads.

Packaging Information

Size: 750ml

UPC Code: 851241002762



MACK & SCHUHLE