



# PROSECCO SUPERIORE DOCG

## Grapes

Glera 100%

## Production area

Veneto

## Vinification

Grapes for this Prosecco DOCG are manually harvested in cases and softly pressed to obtain the must, which is treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is over, the winemaking process takes place, following the Charmat method.

## Description

Brilliant straw yellow, with a persistent and fine perlage. In the mouth it is fruity, with notes of ripen golden apple.

## Food pairing

Perfect as an aperitif and for any occasion.

## Serving temperature

6° - 8°C

## Bottle

Perlino

## Characteristics

Alcohol: 11 % vol.

# RIVANI



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