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Bacio della Luna

Prosecco DOC Brut

Vinification

Grapes of this Prosecco DOC spumante Brut are cultivated on the hills of Treviso. Afterwards, they are manually harvested in boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is completed, follow the stabilization and Charmat process.

Description

Brilliant straw yellow color with hints of green, it has a persistent fine perlage. Its nose is delicate and fruity with hints of white flowers. The palate has lively ripe apple and peach flavors and a refreshing finish, with a well-balanced acidity.

Food Pairings

Ideal as an aperitif and an excellent match with seafood.

Glera	Veneto	8-10 °C	Alcol: 11% Zuccheri: 9 g/l