MENESTRELLO

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Prosecco Valdobbiadene DOCG



Vinification

Grapes for this Prosecco Valdobbiadene DOCG grow on the Valdobbiadene hillside, and are manually harvested in small boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in stainless steel tanks at controlled temperature between 18°C and 22°C. When fermentation is over, followed by stabilization and second fermentation, the Charmat method takes place.

Description

This fine and balanced wine, with bright straw yellow color, stands out for its floral bouquet and for its scents of mature fruits. On the palate, it is harmonious and unique for its lively freshness

Food Pairing

Perfect as an aperitif or combined with white meat and cheese. It is the right wine for every special occasion.

Glera	**Conegliano, Valdobbiadene**	**8-10 °C**	**Alcol: 11% Zuccheri: 14 g/l**