



## Menestrello

# Prosecco DOC

### Vinification

Grapes for this Prosecco DOC 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 typical fresh and fruity bouquet. In the mouth, it is elegant, with a fresh acidity.

### Food Pairing

Perfect for any occasion, as an aperitif, and to be paired with light first courses or shellfish.



Glera, Pinot  
Nero



Veneto



8-10 °C



Alcol: 11%  
Zuccheri: 11 g/l

