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Bacio della Luna

Valdobbiadene Superiore di Cartizze



Vinification

Grapes for this Prosecco Superiore di Cartizze DOCG grow on the Cartizze hillside, inside Valdobbiadene area, are manually harvested in boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes places in stainless steel tanks at controlled temperature between 18°C and 22°C. When the first fermentation is completed, Charmat process and stabilization follow. All steps are carried out according to the Conegliano Valdobbiadene DOCG regulation.

Description

Elegant, delicate and persistent perlage with a vivid straw yellow color. With a delicate bouquet of acacia and wisteria flowers combined with a fragrance of fresh fruits. Freshness and joyful sensation in the mouth.

Food Pairings

Perfect as an aperitif, for any special occasions.

Glera	Cartizze Area, Veneto	8-10 °C	Alcol: 11% Zuccheri: 20 g/l