



# **Prosecco DOC Frizzante tappo Stelvin**

## **VINIFICATION**

The Glera harvest takes place during the second ten days of September. The must obtained from the soft pressing of the grapes is immediately separated from the skins, clarified and fermented in an autoclave at a controlled temperature of 17 ° C, using selected varietal yeasts

## **TASTING NOTES**

With a characteristic straw yellow color, this wine combines the typical fragrance of Prosecco with the fine persistence of the bubbles in a perfect combination of freshness and liveliness. Delicate floral and fruity nuances on the palate, with green apple and pear in the foreground and a hint of citrus.

## **GASTRONOMIC PAIRINGS**

An aperitif wine par excellence, this wine is perfect with light dishes such as soups, legumes, fresh cheeses, white meats and fish in general.

**SERVING TEMPERATURE: 8 ° C**

**ALCOHOL CONTENT% VOL: 11%**

**1 box = nr. 6 bottles**

**Total box weight: Kg. 7,45**

**1 pallet = nr. 570 bottles (nr. 95 boxes)**

**1 pallet = nr. 5 tiers of 19 boxes each.**

**Total pallet weight: Kg. 730 approximately**