



The sparkling wine recalls the oldest Prosecco version called "sur lie". This wine is light and pleasant for its fruity

fragrance.

The grapes are carefully hand-picked in the vineyard we belong near the cellar.

The limited stock production allows the single

bunches of grapes to reach a perfect degree of ripeness. They become pale yellow, close to amber, with a honey taste.

Colour: pale yellow, with green tinge

Perlage: petillan version

acacia flowers scent, fruity, apple and peach flavoured

Flavour:

aromatic and pleasant wine, fresh and slightly savoury; it is a well-proportioned wine on the whole, slightly tending to the softness

Area of origin: Vidor

Varietal: 100% Prosecco

Training system: sylvoz

Harvest period: from 5 to 30 september

Alcohol: 10.5% Vol.

Sugary residue: 13.5 g/lt

Total acidity: 5.5 g/lt

Serving remperature: serve chilled and drink young

Suggestions:

for its simple and pleasantly rustic taste it is ideal fro everyday consumption.

