



MOLINETTO

PROSECCO

Denominazione di Origine Controllata

SEMI-SPARKLING WINE



PRODUCTION ZONE	Vineyards in the DOC area of the province of Treviso
ALTITUDE	Between 100 and 150 metres a.s.l.
GRAPE VARIETY	Glera
VINIFICATION	Off-skin fermentation at controlled temperature in steel tanks.
SPARKLING WINEMAKING PROCESS	Secondary fermentation takes place in pressure tanks for around 20 days.
ABV	11% Vol.
COLOUR	Straw yellow with greenish reflections. Soft and light perlage.
BOUQUET	Rich scent of apple, with floral notes of acacia and wisteria.
TASTE	Fresh and very typical due to its tantalising flavour.
FOOD PAIRINGS	A wine suited to any occasion. Perfect for aperitifs among friends and to accompany the entire meal.
DRINKING NOTES	Chill gradually in the fridge, without any sudden changes in temperature. Best drunk from a stemmed glass. Serve at 8-9 °C.