



# Prosecco *White Edition*

## Spumante Brut



**VINTAGE**  
NV



**APPELLATION**  
DOC



**AREA**  
Northeast Italy



**GRAPES**  
91% Glera, 9% Pinot Bianco



**ALCOHOL LEVEL**  
11%



**SERVING TEMPERATURE**  
41°-45°F



**BOTTLE SIZE**  
750 ml



[facebook.com/zoninprosecco](https://facebook.com/zoninprosecco)



[twitter.com/zoninprosecco](https://twitter.com/zoninprosecco)



[instagram.com/zoninprosecco](https://instagram.com/zoninprosecco)



[youtube.com/proseccozonin](https://youtube.com/proseccozonin)

[dressyourfeelings.zoninprosecco.com](http://dressyourfeelings.zoninprosecco.com)

### VINIFICATION

The must is obtained by softly pressing the grapes, then 50% undergoes an initial fermentation at a controlled temperature of 64° F. (18° C.) while the remaining 50% is stored at 32° F. (0° C.) as unfermented must. The base wine is then transferred into pressurized stainless steel tanks where the wine becomes sparkling using the traditional Charmat method.

### COLOR

Bright straw yellow, a fine, clear mousse with a very delicate perlage.

### BOUQUET

Attractively intense, floral and aromatic with hints of jasmine and apples.

### PALATE

Well-balanced and appealing, fine and crisp with light notes of spring flowers, tropical fruit and acacia honey.

### FOOD PAIRINGS

Ideal for an aperitivo, pairs exceptionally well with gazpacho, desserts or shellfish.



CAMPAGNA FINANZIATA AI SENSI  
DEL REGOLAMENTO CE N. 1308/13  
CAMPAIGN FINANCED ACCORDING  
TO (EC) REGULATION NO. 1308/2013

