Zonin Prosecco

DOC







APPELLATION

Prosecco DOC



AREA





GRAPES

100% Glera



ALCOHOL LEVEL



SERVING TEMP.

41°F - 45°F



BOTTLE SIZE

3 L 1.5 L 750 ml 375 ml 187 ml



LABELS BY ZONIN

Soave Classico DOC

ZONIN	ZONIN	ZONIN	ZONIN
I CLASSICI	JEWELS	SPARKLING	PROSECCO
Chianti DOCG Valpolicella Classico DOC Pinot Grigio DOC	Ripasso Valpolicella Superiore DOC Amarone della Valpolicella DOC Berengario IGT	Rosé Baccorosa Asti	Prosecco DOC

TOP WINE AWARDS

Hot Brand Award - 2012, 2013, 2014, 2015 and 2016

Vinous - 90 Points

LA Int'l Wine Competition - 93 Points - Best in Class

Critics Challenge - 90 Points - Gold Medal

Ultimate Beverage Challenge - 93 Points - Tried and True award

Winemaker's Challenge Competition - 95 Points - Platinum Medal

VINIFICATION AND MATURATION

The must is obtained from gently pressed grapes. Half of the must undergoes an initial fermentation at 64°F while the remaining 50% is stored at 32°F as unfermented must. Following the traditional Charmat method, the must is combined and transferred into pressurized stainless steel tanks where the wine transforms into sparkling wine.

COLOR

Pale, straw yellow with subtle green hues with a persistent perlage and rich mousse.

BOUGUET

Refined and elegant, enhanced by pleasing fruity notes.

PALATE

Dry and pleasantly fruity with a fresh, aromatic note on the finish. It also reveals an abundance of almonds, and fresh citrus notes.

FOOD COMBINATIONS

Enjoy with caprese salad, crab cakes, pan-seared salmon with lemon and basil, chicken pesto with angel hair pasta or all your fine desserts.



PRODUCER

Produced and estate-bottled by:

Zonin

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f/zoninprosecco



