

PROSECCO

TECHNICAL SHEET

Variety:	100% Prosecco
Appellation:	V.S.A.Q Extra Dry - Veneto
Harvest:	Hand picked and sorted during September.
Vineyard:	Grapes come vineyards located in Salto di Piave (TV). The closeness to the River Piave ensures that the vines receive sufficient irrigation all year round.
Winemaking:	Produced and fermented in state of the art computer controlled stainless steel tanks thus guaranteeing consistency of quality. Microfiltered before bottling.

About Prosecco:

Prosecco can be made into Spumante or Frizzante and can also be found as a still wine. Prosecco has a characteristic bitter aftertaste and is generally light in colour.

Wine Composition:

Alcohol:	11% by vol
Total Acidity:	5.9
PH:	3.1
Residual Sugar:	12 gr per liter

Tasting Notes:

This is a high quality Prosecco with a delicate aftertaste. It has a dry fruity bouquet with hints of lemon.

Serving Suggestions:

Best served with fish dishes, appetisers as well as desserts. Can also be used for toasts. Serving temperature 50 – 54°F.

Contact Information:

Speciality Marketing Group, 114 Will Drive, Canton, MA 02021. Tel: 339 502 5100
www.premiobrandsusa.com

