

Prosecco 20.14

DOCg 20.14 Valdobbiadene Brut



Designation

Prosecco DOCG 20.14 Valdobbiadene Brut

Vintage

2015

Grape varieties

Glera 100% (Prosecco's historical name)

Proof

11°

Color

Greenish straw yellow

Serving temperature

8 – 10° C

Winemaking

Prosecco DOCG 20.14 Valdobbiadene Brut is a charmat method sparkling wine. It was previously fermented without skin contact after having softly pressed the grapes.

Recommended wine glass

Flute

Organoleptic properties

Its most interesting features include its greenish straw yellow color, as well as its floral scent, which manages to highlight the strong aroma of unripe apples and exotic fruits. Prosecco DOC 9.9 Brut is a soft, velvety and fresh sparkling wine, as exemplified by a fine and persistent perlage.

Pairing

It is a highly suitable aperitif and a perfect match to classy appetizers. Best served with light starters, velvety soups, recipes based on either fish, eggs, vegetables or soft cheese. A wine definitely suited to all courses.

Size

0.375 – 0.750 – 1.500