



FAMIGLIA
ZONIN
DAL 1821

Valdobbiadene Prosecco Superiore



APPELLATION
DOCG



GRAPES
Glera



ALCOHOL LEVEL
11,5% vol.



BOTTLE SIZE
750 ml

VINIFICATION

White vinification. First fermentation occurs inside steel vats at controlled temperature, where selected yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks.

COLOUR

Pale straw yellow with greenish highlights.

BOUQUET

Intensely fruity especially with notes of green apple, lemons and grapefruits. It has a pronounced aroma of wisteria in bloom, acacia and elder flowers.

FLAVOUR

It has a pleasantly acid, fresh flavour. Full-bodied, it has a pleasant and harmonious taste characteristic.

SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

FOOD MATCHES

It is an excellent companion to hors d'oeuvres, as well as a commendable choice for any occasion.