

# MAKE IT POP!

FAMIGLIA  
**ZONIN**  
DAL 1821



## Prosecco Demi-Sec ICE



**APPELLATION**  
DOC



**GRAPES**  
Glera



**ALCOHOL LEVEL**  
11% vol.



**BOTTLE SIZE**  
750 ml

### VINIFICATION

The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 18° C. (64° F.). The base wine is then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

### COLOUR

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

### BOUQUET

Attractively intense; very fruity and aromatic, with hints of jasmine and ripe Golden apples.

### FLAVOUR

Very well-balanced and elegant, definitely medium sweet with hints of honey.

### SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

### FOOD MATCHES

Prosecco ICE can be served with desserts, as long as on the rocks, in a large stem glass, to highlight the intense aromatic fragrance, and in combination with zest or lime to intensify its delicious freshness.