

MAKE IT POP!

FAMIGLIA
ZONIN
DAL 1821



Prosecco DOC



APELLATION
DOC



GRAPES
Glera



ALCOHOL LEVEL
11% vol.



BOTTLE SIZE
200 ml - 3x200 ml
375 ml - 750 ml
1,5 lt - 3 lt

VINIFICATION

The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10° C. (50° 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 wisteria flowers and Rennet apples.

FLAVOUR

Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera.

SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

FOOD MATCHES

An excellent aperitif, Prosecco can be served throughout the meal - including dessert - as long as the dishes are not too strongly flavoured. It is ideal with starters like bruschetta, salads, light pasta and Pizza, in particular vegetarian ones.



CASA VINICOLA ZONIN S.p.A.

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