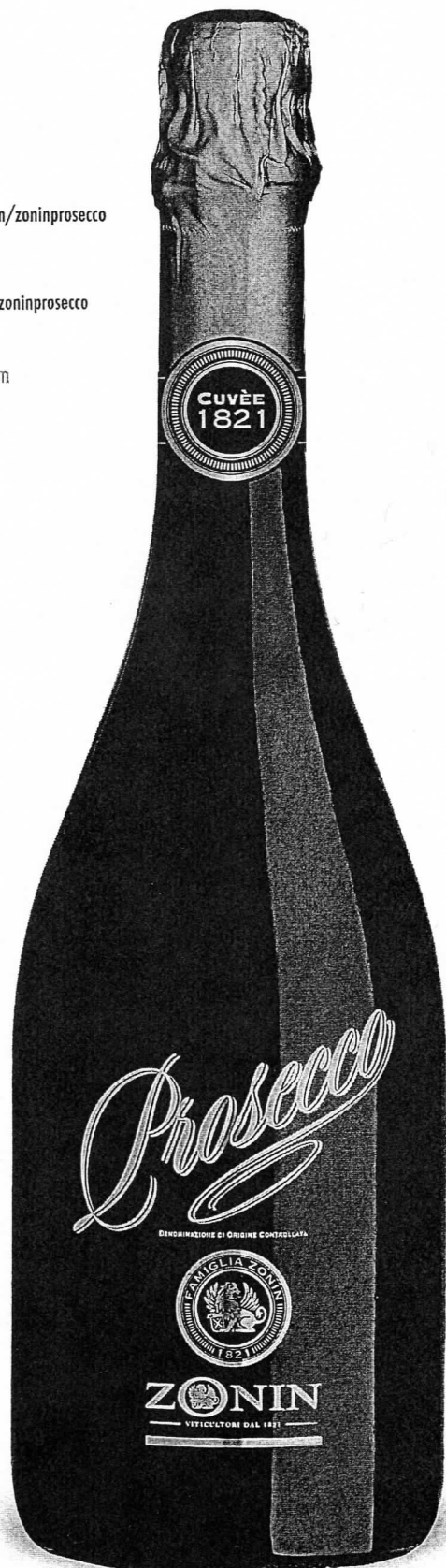




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Prosecco DOC

SPUMANTE BRUT

GRAPES

100% Glera.

VINIFICATION

The must is obtained by very soft pressing of solely Glera grapes, then 50% undergoes an initial fermentation at a controlled temperature of 18°C (64°F) while the remaining 50% is stored at 0°C (32°F) as unfermented must. Lately they are assembled and transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

COLOR

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.

FLAVOR

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

SERVING TEMPERATURE

5°-7°C (41°-45°F).

FOOD COMBINATIONS

An excellent aperitif, it can also be served throughout the meal - including dessert - as long as the dishes are not too strongly flavored.

ALCOHOL LEVEL

11% vol.

BOTTLE SIZE

187 ml three-pack, 187 ml, 375 ml, 750 ml and 1.5 l.

PRODUCER

Casa Vinicola Zonin Spa - Via Borgolecco, 9
36053 Gambellara - Vicenza
Tel. 0444 640139 or 0444 640144 - Fax 0444 446000
e-mail: info@zonin.it
www.zonin.it

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