

DECANAL WAS CREATED TO OFFER WINES WHICH ARE MODERN, VERSATILE AND TOTALLY APPROACHABLE.

MADE FROM BOTH INDIGENOUS ITALIAN AND INTERNATIONAL GRAPE VARIETIES, DECANAL WINES REFLECT THE CHARACTERISTICS OF THEIR REGION OF ORIGIN.

PROSECCO DOC VINO FRIZZANTE

Grapes:
100% Glera.

Vineyard:
Prosecco DOC Area.

Harvest:
September.

Vinification:
After the grapes are gently pressed, the must is fermented without skins, the wine is then given a Charmat-method secondary fermentation to obtain this frizzante wine.

Winemakers's notes:
Bright straw yellow colour, with some greenish hints. Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white flowers. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp.

Food pairing:
This light and refreshing sparkling wine is great as an aperitif. It can be perfectly paired with finger foods or deserts like birthday cake, but also with more complex foods, cream sauce, cheese and seafood. The low alcohol and high acidity also make this Prosecco a great pair with spicy dishes, as it extinguishes the heat considerably, allowing you to enjoy all the flavours the dish has to offer.

Serving temperature:
7-9 °C.

