



Prosecco di Valdobbiadene D.O.C.G. Cruner Le Colture

Type	Schaumwein
Origin	Italien, Veneto
Producer	Le Colture Verona
Classification	D.O.C.G.
Expansion	In the steel tank
Contents	3 Lt
Enjoyment phase	up to 4 years
Serving temperature	8 - 10°C
Alcohol content	11 %
Grape varieties	Glera 100 %
Article no	13409000

Comments

Prosecco is originally the name of an old grape variety from Veneto. The grape variety takes its name from a village of the same name near Trieste (far outside the current wine-growing region). The name has nothing to do with the Italian adjective secco (dry). Already in ancient times, Prosecco was highly esteemed as vinum Pucinum.

Pairing

Ideal with fish dishes and fresh summer cuisine, as well as an aperitif or for parties.

Tasting notes

Pale yellow with green reflections. Clean on the nose, subtle fruit, floral notes. Clean on the palate, good mousseux, medium density and length.