



Prosecco di Valdobbiadene DOCG Cruner

Le Colture

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| Type | Sparkling wine |
| Origin | Italy, Veneto |
| Producer | Le Colture Verona |
| Classification | DOCG |
| 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 |
| 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.