



# Prosecco di Valdobbiadene DOCG Pianer

Le Colture

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italy, Veneto
<b>Producer</b>	Le Colture Verona
<b>Classification</b>	DOCG
<b>Expansion</b>	In the steel tank
<b>Contents</b>	75 cl
<b>Enjoyment phase</b>	up to 4 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	11 %
<b>Grape varieties</b>	Glera
<b>Article no</b>	13401700

## 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 aperitif, with appetizers and first courses with vegetable sauces, as well as with minestrone, seafood and fine fish dishes.

## Tasting notes

Elegant and lively persistent perlage. Intense, aromatic bouquet, pleasant fruitiness on the palate, but not sweet, round, with notes of yellow fruit, pear and fresh flowers.