

# Prosecco di Valdobbiadene DOCG Pianer

Le Colture



<b>Type</b>	Schaumwein
<b>Origin</b>	Italien, Veneto
<b>Producer</b>	Le Colture Verona
<b>Classification</b>	DOCG
<b>Expansion</b>	In the steel tank
<b>Contents</b>	37.5 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 100 %
<b>Article no</b>	13403000

## 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

Dense colour, which appears very lively thanks to the perlage. The bouquet is extremely fruity with a pleasant sweetness, full-bodied and full on the finish.