



## Prosecco Superiore D.O.C.G. Extra Brut Amole

Marsuret

<b>Type</b>	Sparkling wine
<b>Origin</b>	Italien, Veneto
<b>Producer</b>	Marsuret Verona
<b>Classification</b>	D.O.C.G.
<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>	11.5 %
<b>Grape varieties</b>	Glera 100 %
<b>Article no</b>	13525721

### 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.