PROSECCO DOC

BRUT

ORGANIC

WINE

The Prosecco DOC Brut is a high-quality organic Prosecco, sustainably produced without the use of pesticides or herbicides. After the harvest, the grapes are destemmed and crushed. The first alcoholic fermentation takes place in stainless steel tanks, and the second one follows the principles of the Charmat method.

RAPHAEL DALBO

GRAPES Glera **ALCOHOL** 11% by vol. **ACIDITY** 5,5 g/l **SUGAR** 7,5 g/l **COLOR** Straw yellow

BOUQUET Pleasant fruity aromas of apple with citrusy floral notes.

TASTE Fine, persistent bubbles, well balanced.

Perfect as an aperitif, with cured meats and finger food, as well as with seafood. **FOOD PAIRING**

SERVING TEMPERATURE 6°-8° C

REGION

Veneto



AVAILABLE SIZES



750 ml





^{*}Awards on current vintages and stock must be double checked with your company representative.

^{**} Alcohol, Acidity and Sugar residual may vary based on vintage.