

PROSECCO DOC FRIZZANTE 'CORDA'

NV | Semi-Sparkling



Italy, Friuli Venezia Giulia

San Simone

8000898091281

Case Size: 6

Pale straw-yellow in colour with greenish hints. There are fruity aromas on the nose with delicate notes of white peach, golden apple, pear and subtle nuances of lemon. This is a fresh, light but persistent Prosecco, supported by an acidity that emphasizes the freshness.

Vinification:

The grapes are selected from particular vineyards in the hills of Treviso. Typical white fermentation including crushing, destemming and gentle pressing for 10 days in stainless steel tanks at thermo-controlled temperatures (16-18°C), then ageing in stainless steel vats waiting for the sparkling process. There is then a second fermentation in pressurized tanks for about 20 days at controlled temperatures (14-16°C) until reaching 2.5 bar of pressure; at the end of fermentation the wine refines in contact with the yeast deposited at the bottom of the autoclave; followed by racking, refrigeration and filtration before the isobaric bottling.

Grape Varieties: Glera

Classification: DOC | **ABV:** 11% | **Closure:** Natural Cork