



ALTHEA
DAL CUORE DEL PROSECCO



VALDOBBIADENE PROSECCO

SUPERIORE DOCG

SPUMANTE BRUT

CHARACTERISTICS

Grapes: 100% Glera.

Harvesting type: Hand picking

Harvesting time: From the second half of September

Production zone: Eastern hills of the Conegliano Valdobbiadene area

Production method: Charmat Method

Residual sugar: 8 - 10 g/l

Alcohol level: 11% Vol.

Storage and service: Bottles should be stored in a cool and dry place away from light and heat. We suggest to serve our Prosecco Superiore Althea at a temperature of 43-46 ° F, in a large tulip-shaped glass, which allows you to appreciate its wealth of aromas.

WINE PROFILE

Appearance: Straw yellow with greenish hints. Fine and persistent perlage.

Nose: Crisp bouquet characterised by green apple and citrus fruits with a light note of bread crust.

Palate: "Fresh and mineral on the palate. Dry with a long finish. "

PARINGS

Pairs well with all courses. In particular, it is suggested with fish dishes.