



**ALTHEA**  
DAL CUORE DEL PROSECCO



## PROSECCO DOC

### FRIZZANTE

#### CHARACTERISTICS

**Grapes:** 100% Glera.

**Harvesting type:** Hand picking

**Harvesting time:** From the second half of September

**Production zone:** Prosecco DOC Treviso 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 Althea at a temperature of 6-8 ° C / 43-46 ° F, in a large tulip-shaped glass.

#### WINE PROFILE

**Appearance:** Pale straw yellow. Fine perlage.

**Nose:** Delicate bouquet, with scents of fruits and flowers.

**Palate:** Versatile and light.

#### PARINGS

With its gentle bubbles, it is a pleasant aperitif, alone or served with appetizers.