



ALTHEA
DAL CUORE DEL PROSECCO



PROSECCO DOC TREVISO “JULIAN” SPUMANTE BRUT

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: 11,5% Vol

Storage and service: Store in a cool and dry place away from light and heat. Serve at 6-8°C, in a large tulip-shaped glass.

TASTING NOTES

Appearance: Straw yellow with greenish hints.

Elegant perlage.

Nose: Fine and fruity, the note of green apple stands out.

Palate: Pleasantly fresh and dry.

PAIRINGS

Pairs well with all courses, especially with fish dishes.