ALTHEA

DAL CUORE DEL CONEGLIANO VALDOBBIADENE

PROSECCO DOC TREVISO CHLOE

SPUMANTE EXTRA DRY

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: 12-15 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: Straw yellow with greenish hints. Fine perlage.

Nose: Fruity flavours, especially apple and pear, with a floral touch.

Palate: Smooth and crisp at the same time, thanks to the pleasant acid note.

PARINGS

Great as an aperitif, especially accompanied to light and delicate finger food.

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