



ALTHEA

DAL CUORE DEL CONEGLIANO VALDOBBIADENE



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.:

Versatile and light.

PARINGS

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