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Nonno Cochi

Sparkling is the easiest and most immediate version of Prosecco. Harvesting usually takes place in the second to the third week of September. The grapes are harvested and vinified in white according to normal vinification techniques. The sparkling wine is obtained through refermentation in closed tanks. The result is a sparkling wine with fruity and floral notes and good acidity.

Grape variety: Glera

Designation of origin: IGT VENETO sparkling wine

Colour: pale straw with greenish hues

Aromas: Fruity scent with hints of golden apples, acacia and wisteria flowers and at time wild flowers, wild apple and mountain honey

Taste: Slender and light with pleasantly lively acidity, crisp, savoury

Vinification: Soft pressing of the grapes and temperature-controlled fermentation of the must in steel tanks at 18° C. After resting in barrels for a few months, the sparkling wine is obtained using the Charmat method and bottled.

Vintage

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Alcohol by volume: 11,5%

Composition: Cases of 6 x 0.75 l bottles

Production: 5000 bottles

Serving temperature: 8 - 10° C

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