

**PROSECCO DI CONEGLIANO E
VALDOBBIADENE DOC FRIZZANTE "BACARO"**



VARIETAL COMPOSITION: Prosecco

APPELLATION: Prosecco di Valdobbiadene DOC

AREA OF PRODUCTION/ ORIGIN: Soligo Hills

VINIFICATION: in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. This product symbolizes the value of tradition, expressed by the sparkling character of the wine and reposed in this exclusive bottle.

HARVEST DATE: Second half of September

ALCOHOL CONTENT: 11,0 % vol.

TOTAL ACIDITY (as tartaric acid): 5,0 – 5,00 g/l

RESIDUAL SUGAR: 8-13 g/l

ORGANOLEPTIC FEATURES:

Colour: pale straw yellow with green reflections

Flavour: fruity with flavour of green apple and field flowers

Taste: harmonic taste of green apple

Culinary Suggestions:

It is perfect with vegetables starters, fish, soups and consommeès or with first courses such as risotto and light fish dishes.

Suggested Glass: the special glass created from the Confraternita del Prosecco just for this wine; it looks like a diamond.

Time of preservation: 18 months

Serving Temperature: 10°-12° C.