



PROSECCO FRIZZANTE DEL VENETO “SORA LOC”



VARIETAL COMPOSITION: Prosecco

APPELLATION: Prosecco del Veneto Igt

AREA OF PRODUCTION/ ORIGIN: Alluvial Planes of Piave and Soligo

VINIFICATION : in white with low temperature fermentation and second fermentation in pressurised tank

BOTTLE: Emiliana BVS

ALCOHOL CONTENT:11 %vol.

TOTAL ACIDITY (as tartaric acid): 5.50 – 6.00 g/l

RESIDUAL SUGAR: 12 –14 g/l

ORGANOLEPTIC FEATURES:

Visual Analysis: sparkling limpidity, fine and persistent perlage, pale straw yellow

Olfactive Analysis: fruity with notes of apple, apricot and some banana

Taste Analysis: freshness, long and persistent flavour, bitter aftertaste, a very drinkable scent of pear

Time of preservation: 18 months

Culinary Suggestions:

Perlage suggests matches with ethnic kitchen based on fresh fish and rice even if, as usual on the Prosecco Land, you can drink it every time

Suggested Glass: the flute

Serving Temperature: Perlage suggests to serve at a temperature of 8° C