



Casanova

PROSECCO DOC BRUT

PRODUCTION AREA: Vineyards situated on the historic Veneto area of the Prosecco DOC.

DENOMINATION OF WINE ORIGIN: DOC.

GRAPES VARIETY: 100% Glera.

HARVEST: Second ten days of September.

YIELDS: 216 q/h.

SPARKLING WINE PRODUCTION PROCESS: Martinotti-Charmat.
Every bottle bears a special DOC strip as a government identification, with a unique identifying number.

ORGANOLEPTIC FEATURES

Color: Light straw yellow.

Perlage: Fine, tight and persistent.

Flavor: Dry, exceptionally elegant and pleasing with aristocratic background, particularly persistent. The well-round acidity helps to enchant the wine's strong personality and character.

Bouquet: The scent is pleasant and characteristically fruity with hints of ripe golden apple, peach and apricots.

ANALYTICAL VALUES

Alcohol Content: 11% vol.

Acidity: 5.6 g/l.

Residual Sugar: 12 g/l.

SERVING TEMPERATURE: 6/8 °C.

FOOD PAIRINGS: It pairs excellently with fresh fish, chicken, turkey dishes, caviar and serves as an aperitif.

