

# Prosecco DOC Brut



## PROSECCO

Denominazione di Origine Controllata

BRUT

### PRODUCTION AREA

*The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.*

### WINEMAKING

*This wine is obtained from grapes carefully selected directly at the vineyards. Such selection takes place in the respect of the utmost care and precision required by our wine experts. The base wine is added with selected yeasts and sugar, then takes place a fermentation under controlled temperature in pressured tank. After the filtration procedure the wine is bottled using modern technologies.*

### COLOUR

*Straw yellow greenish tinges.*

### FRAGRANCE

*Intense, fine, floral and fruity.*

### FLAVOUR

*Pleasant, fresh and fragrant.*

### PERLAGE

*Fine and persistent.*

*It is ideal as a meal opener. Especially indicated with fish courses.*

**6-8 °C - 11% vol.**

*Keep in a cool and dry place, sheltered from the light.*

### COMMERCIAL FEATURES

|                 |                   |
|-----------------|-------------------|
| Bottle          | 750 ml            |
| Packaging       | 12 bottles/carton |
| EAN-Code bottle | 632974001464      |
| EAN-Code carton | 632974001471      |

**La Delizia®**

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