

TECHNICAL DATA ZAGO PROSECCO DOC MILLESIMATO BRUT



Classification	Prosecco DOC Vintage. Brut.
Origin and Soil	Friuli. Franco silty clay soil with a natural endowment of water resurgence.
Sparkling process	Italian or Charmat method, process with slow fermentation in autoclave and subsequent natural froth with the formation of small bubbles and production of notes that can deliver enveloping aroma.
Tasting notes	Colour: straw yellow. Bouquet: rich aromas of citrus and vegetal notes Taste: Dry, fresh, tasty with lasting reminders of delicate essences of flowers and ripe fruit. Perlage: fine and persistent. Alcohol content: Alc. 11 % Vol.
How to serve	Recommended to celebrate as an aperitif, with hors d'oeuvres indicated fish and vegetables, shellfish, baked fish, meats and main dishes of white meat dishes based on cereals, tofu, sushi. Serving temperature: 6-8 ° C. Chill in the fridge a couple of hours before serving or, better, in bucket with ice and water for about half an hour. The glass is recommended by a large glass or champagne flute.