



## TECHNICAL DATA ZAGO PROSECCO DOC BRUT NATURE



<b>Classification</b>	Prosecco Doc Brut Nature, from Prosecco Doc grapes.
<b>Provenance</b>	Friuli – Venezia Giulia Franco silty clay soil with a natural endowment of water resurgence, no artificial irrigation.
<b>Sparkling process</b>	The finest Prosecco, this wine is obtained by gently pressing the 55-58% of the grapes. Italian or Charmat method, process with natural formation of the bubbles thanks to a slow refermentation in sealed containers. Thus, we obtain Prosecco DOC Brut Nature, an elegant sparkling wine for dry wines lovers.
<b>Tasting notes</b>	Colour: straw yellow. Bouquet: aromatic complexity, rich hints of citrus, vegetal notes and acacia flowers reminders. Taste: dry, fresh, savoury with lasting notes of delicate essences of flowers. Lively and balanced. Bubbles: fine-grained and persistent. Alcohol content: alc 11,5% vol
<b>How to serve</b>	Ideal to celebrate, excellent as aperitif o to accompany a meal. Indicated with fish and vegetables starters, seafood, creamed cod, baked fish, Italian cold cuts, white meat main courses, dishes made with cereals, tofu and goat cheese.  Serving temperature: 6-8°C Chill in the fridge a couple of hours before serving or in bucket, with ice and water, for about half an hour. Recommended glass: large sparkling wine glass or champagne flute.

**ZAGO**  
PROSECCO DOC