TECHNICAL DATA ZAGO PROSECCO DOC BOTTLE RE-FERMENTED



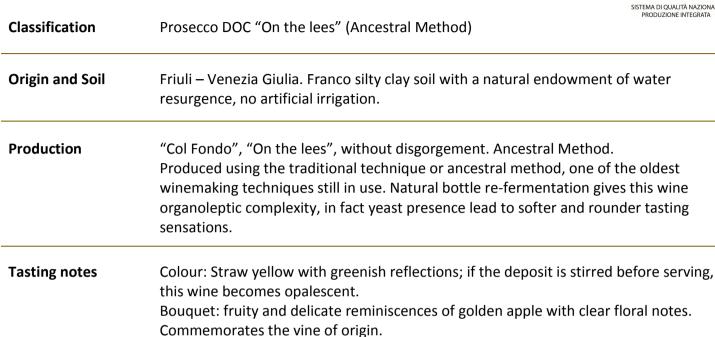












Taste: when poured into a carafe, stirring yeasts: full, soft, with notes of white peach, cookie and bread crust, combined with a gorgeous gustative energy; when drunk clear: the aroma of apple and pear emerges, together with floral notes.

Perlage: fine-grained, continuous and persistent.

Alcohol content: alc 11% vol

How to serve

We recommend drinking it clear, leaving the yeast at the bottom of the bottle, from aperitif to main course. Ideal with delicate dishes, baked fish, meat tartare, Italian cold cuts. With other dishes, we suggest pouring it into a carafe, as per tradition, in order to taste this Prosecco full-bodied and with the yeast.

Serving temperature: 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.



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