

# CAVAZZA

STORIE DI VIGNA DAL 1928

## PROSECCO

Prosecco Frizzante DOC (semi-sparkling)



FRIZZANTI



Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

### TECHNICAL INFORMATION

|                                   |  |
|-----------------------------------|--|
| <b>AREA OF ORIGIN</b>             | Berici Hills in the province of Vicenza, Veneto.   |
| <b>SOIL TYPE</b>                  | Mix of limestone and clay.   |
| <b>VARIETAL</b>                   | Prosecco   |
| <b>TRAINING SYSTEM</b>            | Guyot  |
| <b>AVERAGE VINE AGE</b>           | 5 years  |
| <b>HARVEST PERIOD/METHOD</b>      | Second half of August.   |
| <b>WINE MAKING</b>                | Off skins  |
| <b>PRIMARY FERMENTATION</b>       | Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18°C/65°F. |
| <b>FOAMING</b>                    | 10-15 days   |
| <b>FINING</b>                     | In autoclave for 1 month to enrich and maintain the perfect natural sparkling.                                       |
| <b>SPARKLING MAKING TECHNIQUE</b> | Martinotti - Charmat   |

### ANALYTICAL CHARACTERISTICS

|                       |            |
|-----------------------|------------|
| <b>ALCOHOL</b>        | 10,5% Vol. |
| <b>RESIDUAL SUGAR</b> | 11,5 g/l   |
| <b>TOTAL ACIDITY</b>  | 5,8 g/l    |

### ORGANOLEPTIC PROPERTIES

|                            |   |
|----------------------------|---|
| <b>COLOR</b>               | Pale straw yellow with soft greenish hues.  |
| <b>PERLAGE</b>             | Persistent and fine clean sparkles.   |
| <b>BOUQUET</b>             | Delicately fruity bouquet with characteristic aromas of green wild apple.   |
| <b>TASTE</b>               | Fine freshness on the palate, with a persistent clean sparkling taste.  |
| <b>SERVING TEMPERATURE</b> | 6-8°C/ 43-47°F  |
| <b>SERVING SUGGESTIONS</b> | Perfect as an aperitif, or it also pairs well with most light dishes throughout the meal, particularly with fish and vegetable courses, crisp summer salads and most pasta dishes. Also try with sushi and sashimi. |
| <b>BOTTLE SIZE</b>         | € 750 ml  |
| <b>CLOSURE</b>             | Screw-cap   |

### HOW TO DESCRIBE ON WINE LIST

PROSECCO FRIZZANTE DOC  
(semi-sparkling white wine, Veneto Region)