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THIS WINE

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Pradio, Passaparola, Prosecco DOC, Spumante, DOC Friuli Grave, Italy

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PRODUCED

The Cielo family's estate in Friuli Grave DOC is the source of top quality white and sparkling wines.

Planted with Glera, Pinot Grigio, Friulano and Sauvignon Blanc, the fruit concentration is balanced with crisp, refreshing acidity; demonstrating why so many believe that this area is Italy's finest for the production of white wines.

Machine harvested to ensure the shortest possible time between harvest and pressing in order to preserve the delicate aromatics of the Prosecco grape.

Fermented in temperature controlled, stainless steel tanks. The Charmat method of fermentation is used in order to retain the CO2 naturally produced during fermentation and give the wine it's characteristic sparkle.

TASTING NOTE

This classic from the North of Italy is a delicious sparkler with aromatic pear flavours on the nose followed by a crisp palate of succulent apple and pear. Gently foamy, with a crisp and delicate finish.

FOOD MATCHING

Drink on it's own, as an aperitif or in true venetian style, as a Bellini.

TECHNICAL DETAILS

Varieties:

Glera 100%

ABV:

11%

Style:

Prosecco

Oak Ageing:

No oak ageing

Closure:

Natural cork

Case Size:

6 x 75cl

Features:

Vegetarian

Vegan

Colour:

White

