

## Il Faggeto

### *Prosecco Spumante DOC*



This sparkling wine is made using a selection of grapes from Treviso. The bubbles in this wine are produced using the Charmat method and because of this process the wine will be wonderfully aromatic. After a primary fermentation the still wine is placed in tank where it undergoes a secondary fermentation for about 60 days until a pressure of 4.5-5 atm is achieved.

**Grape varieties :** Glera (Prosecco)

**Altitude :** 50-500 m ASL

**Exposure :** South/Southeast/Southwest

**Soil :** Sedimentary and calcareous clay

**Alcohol :** 11%

#### **Tasting notes :**

This prosecco is pale yellow with intense aromas of citrus fruits and mature apples. The wine has elegant lively bubbles on the palate with a hint of apple and orange zest. Makes a perfect aperitif, and is dry enough to serve with seafood, and sweet enough to accompany dessert. A versatile wine - to drink throughout the meal, and before and after as well!

