

## 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)

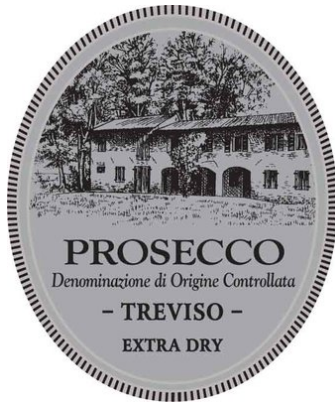
**Altitude** 50-500 m ASL

**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!



**Banville**

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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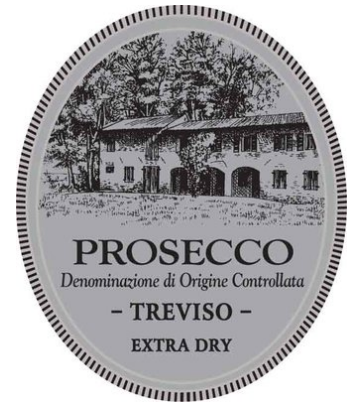
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