

MENESTRELLO

Prosecco DOC (1.5L magnum)

Background

Menestrello Prosecco is made at our winery which lies in the village of Vidor, in the heart of Valdobbiadene Prosecco region. It is located 50 km from Venice, in the hilly strip of the Province of Treviso lying between the Dolomites and the Adriatic sea. The landscape surrounding the winery is breath-taking with high terraced vineyards on steep slopes. Glera Prosecco grapes have been tendered on these hillsides for decades and the growers have created their vineyards bit by bit, thus creating a unique landscape.

Winemaking

The grapes are softly pressed to obtain the must, which is then filtered and refrigerate in temperature controlled stainless steel tanks which retain all the freshness of the fruit. Fermentation takes places between 18°C and 22°C. When this has finished the wine is then stabilised and the sparkling wine-making process follows. Here second fermentation occurs using the Charmat method.

Tasting note

Pale lemon colour with fine bubbles. It has floral aromas and hints of citrus and white stone fruits. On the palate is has peach and lemony flavours and lots of bubbles rounded off with a crisp finish. Enjoy with some olives and cold meat for an authentic Italian starter. Serve chilled.



PRODUCT DETAILS

Alcohol	11%
Ageing	none
Dosage	Extra Dry (14.6 g/l)
Closure	Natural cork
Grape variety	Glera
Area	Veneto, Northern Italy



Suitable for vegetarians



Suitable for vegans