



Prosecco D.O.C.G. Frizzante
Ca' del Doge



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Tasting notes

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Grape variety

from 85% Glera, and, as required by the law, up to a 15% of the following grapes: Chardonnay, Pinot Bianco, Pinot Grigio, Pinot nero vinified in white, Verdiso, Bianchetta Trevigiana, Perera, Long Glera all the grapes are harvested in our vineyards.

Origin

provinces of Treviso, Padova, Belluno, Venezia, Vicenza in the Veneto region, provinces of Gorizia, Pordenone, Trieste, Udine in the Friuli Venezia Giulia region.

Winemaking

it is obtained from selected and healthy grapes, and through 4-day whole maceration in steel vats; after alcoholic fermentation in temperature-controlled autoclaves, the wine is decanted, filtered and then bottled.

Colour

light straw yellow.

Bouquet

very light, delicate, pleasant and persistent, fruity with characteristic notes of golden apples.

Flavour

this wine is dry, velvety, fresh, lively, fruity, well-bodied and harmonic; it has very good acidity and alcoholic degree; it is very persistent on the palate and best drunk when young.

Alcohol content

11% vol.

Optimal serving temperature

6-8°C

Storage and ageing

best stored in a cool and dark cellar at 10-12°C. Best drunk young.

Gastronomic matches

this wine, a classic aperitif in Veneto, is ideal with all hors d'oeuvres based on cold meats and salami; it is a good accompaniment to sausages, seafood salads, and main courses based on fish and shellfish; it is perfect with white meats, boiled and grilled fish, and mixed fries with "polenta".

Packaging

in 75 cl Emiliana Tappo Raso bottles in cases of 6 bottles.