



PRIMO FRANCO

VALDOBBIADENE PROSECCO SUPERIORE DOCG

VARIETY AND GRAPES 100% Glera (traditionally called Prosecco), exclusively from high hillside vineyards and with harvest selection.

VINIFICATION TECHNIQUE Pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks.
Second fermentation in "cuve close".
30 day stay in bottles in the cellar before being sold.

COLOUR Pale, straw-coloured, bright

FLAVOUR Intense and persistent, aromatic, fruity and balanced

TASTE Smooth and creamy with a nice core of ripe grape and apple flavours that gain complexity on the finish

MATCHING As an aperitif, it pairs very well with liver and fish snacks. Traditionally matched with little dry cakes or fruit tarts

SERVING TEMPERATURE 6° - 8° degrees

