



NINO FRANCO

Valdobbiadene Prosecco Superiore D.O.C.G.

Nino Franco Brut comes exclusively from grapes grown on high hills in the historical Prosecco production area. This elegant cuvée is dedicated to Giovanni Franco, known as Nino, son of the winery's founder, Antonio: creamy, with fine and persistent bubbles, as well as an incredible savory note.

variety

Glera, from vineyards located on high hills.

soil

Morainic soils of glacial origin, with calcareous clays over moderately deep fluvioglacial deposits.

vinification

Destemming and soft pressing. Must cooling and fermentation in temperature-controlled stainless steel tanks. Second fermentation in autoclave using the Charmat method.

type

Brut

Vintage: non vintage wine

sensory notes

Bright straw yellow color, the nose reveals notes of apple, pear and citrus that are also present in the mouth, giving fresh and flavorful sensations. A very creamy and delicate Brut, with a fine and persistent bubble.

pairings

An ideal wine for aperitifs, its distinct creaminess allows it to perfectly pair with fish, fried food, vegetables and white meat.

serving temperature

6°/8° C

alcohol content

11% Vol