



PRIMO FRANCO

Valdobbiadene Prosecco Superiore D.O.C.G.

One of the first wines created by the producer, Primo Franco, and among the earliest Proseccos to carry the vintage on the label (1983 harvest), also distinguished by its characteristic closure with a brace rather than the traditional muselet.

A surprising, authorial and intimate sparkling wine that has revolutionized the history of Prosecco.

variety

Glera, from vineyards located on high hills.

soil

Hilly vineyards characterized by steep slopes and northern exposure, as well as soils with average depth. This area presents the highest altitudes (an average of 366m asl). Thus, the average temperatures present here are the lowest in the entire denomination. This endows the wines with an acidic freshness and minerality that sustain the pleasant character, finesse and intense aromas.

vinification

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

type

Dry

Vintage: vintage wine

sensory notes

Bright straw yellow color, intense bouquet of exotic fruit and ripe apple, notes of wisteria, peach and white flowers. Typically sweet and fruity on the palate, it is balanced by a mild acidity that gives a pleasantly fresh finish.

pairings

A surprising match to savory bites, cold cuts and spicy foods. A traditional pairing to dry pastries, fruit tarts, *panettone*, macarons and *semifreddo*.

serving temperature

6°/8° C

alcohol content

10,5% Vol