



PROSECCO

SPUMANTE DOSAGGIO ZERO

Denominazione di Origine Controllata

Our winemakers' grapes, grown with the expert guidance of Cantina Colli Euganei's agronomists, give savory yet fresh tones to this Prosecco Dosaggio Zero. The aging of more than 100 days on yeasts gives it a particular softness and elegance, enhancing its characteristic hints of apple and pear, and ensuring a fine and persistent perlage.



PROSECCO SPUMANTE DOSAGGIO ZERO

Denomination	Prosecco DOC Dosaggio Zero Millesimato
Alcohol/Vol	11,5%
Sugar g/l	2 g/l
Acidity g/l	5 g/l
Production Area	Grapes conferred by members and coming from vineyards located in the DOC area of euganean hills nature park
Grape variety	Glera 100%
Harvest period	September
Soil type	Volcanic and clay origin
Breeding system	Double inverted
Visual characteristic	Pale yellow straw - fine and persistent perlage - evanescent foam
Aroma	Fine with hints of fruit - pear - apple - mineral
Flavour	Dry
Serving temperature	It is recommended to serve at temperature of 6°C
Serving suggestions	It goes pleasantly an easily with italian appetizer and main course
Bottle	0.75 L Cartons of 6 bottles weihing 9.5 KG
Wine type	Sparkling wine



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