



KLAM PROSECCO DOC MILLESIMATO

Varietal:

100% Glera

Tasting Note:

Brilliant with a light straw yellow color. The aromas of spring white flowers and golden apple is well balanced with a smooth taste and a long finish.

Technical Notes:

This delightful prosecco is from a select vineyard of under two hectares with vinification in steel vats utilizing the Charmat Method of fermentation. This process preserves the freshness and intensity of the grapes' aromas, rather than cover them up with autolytic complexity.

Alcohol:

11%

Food Pairing:

Likely one of the most versatile wine in the rack. It literally goes with everything! Aperitivo, seafood, grilled meat, cheese, spicy, sushi, Asian, Indian....

Vineyard Notes:

This is a refined Prosecco make no mistake about it. It is made only with the best grapes of a single vintage, grown around the hamlet of Spercenigo (Treviso) in a soil of silt and clay, where the vines struggle to grow slowly producing limited quantity but higher quality.

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