

ZILZIE WINES



NV KING VALLEY PROSECCO

COLOUR	Pale straw with green hues and a fine bead
AROMA	Crisp green apple and floral notes
PALATE	Fresh fruit with a creamy mousse and a zesty finish

WINEMAKING

The fruit was harvested when the temperature was coolest to retain maximum fruit flavour and freshness. The juice was cool fermented in stainless steel with a neutral yeast strain to bring out the inherent varietal flavours. The wine was held on yeast lees to preserve freshness and soften the palate. After secondary fermentation, the wine was bottled to retain the natural carbon dioxide resulting in a refreshing spritz.

FOOD MATCH

Seared scallops or a warm chicken salad

VINTAGE	NV
VARIETALS	Prosecco
REGION	King Valley
CELLARING	Enjoy young and fresh
ALC/VOL	12.0%
PH	3.2
ACIDITY	5.3 g/L

