



PROSECCO ICE

Discover the freshest soul of Prosecco in its demi-sec style, where elegance and originality redefine taste. Serve it over ice and let yourself be surprised by an explosion of unconventional freshness.

Grape varieties: Glera

Appellation: Prosecco DOC Demi Sec

Alcohol: 10% Vol.

Winemaking: Crafted from carefully selected Glera grapes, this Prosecco is fermented at low temperatures to preserve its vibrant aromatics. The second fermentation takes place in stainless steel tanks using the Charmat method, extended to enhance creaminess and structure. A touch of residual sugar is left to balance freshness with smoothness. The result is a wine tailor-made for over-ice enjoyment.

Tasting notes: Bright straw-yellow with elegant bubbles. On the nose, it bursts with ripe pear, white peach, and acacia blossom. The palate is silky and refreshingly sweet, with hints of citrus and honeyed apple. Its crisp finish invites another sip, especially served over ice.

Food pairing: Perfect with fresh fruit, summer salads, or light seafood appetizers.

Serving temperature: 8 °C, adding some ice cubes.

