

Established 2007

Scarpetta

ScarpettaWine.com



PROSECCO - 2017

This Prosecco comes from the Grave del Friuli, Italy's newest DOC region for Prosecco. We strive to make our Prosecco like the one we fell in love with twenty years ago; one that is light, refreshing and dry.

ALCOHOL

12%

DENOMINATION

Prosecco DOC

VINE TRAINING

Guyot

VINIFICATION

The grapes Glera (the noble grape of Prosecco) and Chardonnay are fermented in stainless steel, kept at very low temperatures and then brought into the Charmat Method, also known as Metodo Italiano.

AGING

Aged in stainless steel and in bottle.

APPEARANCE

Light, bright and sparkling!

AROMATICS

Aromas of juicy melon, white flowers and hazelnut.

PALATE

Universally, Prosecco when done in a light, dry, vibrant style makes it the quintessential aperitivo. Green apple, honeydew melon and fresh cut flowers.

FOOD AND WINE PAIRINGS

This wine pairs with anything from a bag of chips to light appetizers. Also to be enjoyed on its own, while dreaming of relaxing in the Piazza San Marco in Venice.

