



Prosecco DOC Millesimato Dry

Gino

Crafted from the finest Glera grapes of each harvest, the Prosecco Millesimato Dry V8+ emerges as a sweet gem that caresses the palate with its delightful sugary touch, perfectly echoing the age-old tradition of Prosecco. It's a nod to the past and a toast to the future.



GRAPES	Glera
AREA	South-eastern Veneto
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	2022
ANALYSIS DATA	Alcohol 11%
AGEING POTENTIAL	18/24 months
	Contains Sulfités

PRODUCTION AREA

The terroir is a moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol-called "caranto".

TASTING

COLOUR: It has a pale straw yellow with greenish hints and a dense and persistent crown of foam. BOUQUET: The nose gives delicate aromas of fresh fruit and floral notes.

WINEMAKING

After the harvest, the grapes are pressed and subjected to soft pressing with pneumatic presses and quick separation of the must from the skins. Fermentation takes place at a controlled temperature (15-16° C).

PAIRINGS

Great for aperitifs and dim sum: shrimp shumai and dumplings with pak choi. Also perfect to enjoy after a meal.

PRIZES AND AWARDS

falstaff 85

The Prosecco Masters GOLD

Decanter SILVER

