



VILLA CORNARO
dal 1919

Prosecco Doc Frizzante



GRAPE VARIETY

Glera

HARVEST PERIOD

Early September, with excellent acidity and a well-balanced sugar content.

VINIFICATION

Alcoholic fermentation: following gentle pressing to obtain the free-run juice, vinification takes place in stainless steel tanks at controlled temperature through inoculation with selected varietal yeasts.

Aging: gentle secondary fermentation in tank, followed by approximately 25 days on fine lees.

TASTING NOTES

Appearance: pale, transparent straw yellow with luminous SunGold kiwi highlights. A delicate, fleeting mousse shimmers subtly in the glass.

Aroma: delicate and immediately inviting, opening with understated elegance. Gentle aromas of elderflower and crisp white orchard fruits are complemented by a subtle hint of fresh herbs.

Taste: exceptionally light and supple, with an almost weightless texture. Effortlessly drinkable yet consistently refined, it combines freshness, balance and elegance in every sip.

FOOD PAIRING

Zucchini and shrimp pasta; roasted turkey breast with rocket and Parmesan; ideal as an aperitif.

SERVING TEMPERATURE

6-8 °C

ALCOHOL % VOL

11

RESIDUAL SUGARS g/L

14

TOTAL ACIDITY g/L

5,5

SO₂ mg/L

140

BOTTLE

Reggiana screw closure

BOTTLES/CASE (PLT 100x120)

6 (12)

CASES/LAYER (PLT 100x120)

19 (11)

CASES/EPAL (PLT 100x120)

95 (66)

EAN CODE (UPC)

8001906998653 (634682000326)

*Technical information is for guidance only

TOSER VINI S.P.A.