

## Prosecco

**In the vineyard**

**grape variety** Glera  
**appellation** DOC Prosecco brut  
**vineyard** clay and gravelly soil of alluvial origin  
**age of the vines** 10 years  
**training method** guyot

**In the cellar**

**vinification** soft pressing followed by fermentation at controlled temperature. Maturation on the fine lees in stainless steel vats with regular bâtonnage. Second fermentation in pressurized vats carried out according to the long Charmat method.  
**alcohol** 11% vol

**In the glass**

**tasting notes** bright yellow colour. Pleasant bouquet with fruity notes of white peach and apple. Fresh and savory in the mouth.  
**serving temperature** 6-8° C  
**pairing suggestion** perfect as aperitif or paired with fried fish or delicate starters.

**Sustainability**

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.