



S. OSVALDO

CARATTERI NOBILI



PROSECCO DOC

LINEA EDIZIONE

Grapes variety: Glera

Appellation: Prosecco DOC

Origin: Colli Trevigiani

Made with an Italian grape variety, called Pulcinum in ancient Rome, but nowadays known as Glera, this wine can be produced exclusively in the Veneto & Friuli Venezia Giulia regions of Northern Italy.

The wine: Pale straw yellow, pleasantly floral, with hints of apple and citrus; subtle, smooth taste, with a balanced sapidity.

Tips: Serve at 6-8 °C. Open just before serving. Recommended as an aperitif, particularly suitable for various cocktails, ideal with various appetisers, white meats and fish in general. A wine to be enjoyed young to fully savour the sensorial properties.

Wine making process: The Glera grapes from the Treviso hills ripen towards the end of September. After a first fermentation, that occurs in opens stainless steel containers, a second fermentation takes place at a controlled temperature of 16 °C after the addition of selected yeast. The wine is left in contact with these yeasts for a prolonged time, in order to extract additional characteristic aromas.

Size: 0,75l

Alcohol: 11%

Sugar: 11,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	310	90	90	1,5	0,75	8005595001335	/	/	/	/
Packaging	335	267	182	9,3	4,5	8005595001625	/	/	/	6
Pallet	1820	1200	800	780	360	/	16	6	80	480