

Cormons



PROSECCO FRIZZANTE

PRODUCTION AREA

Conegliano and Valdobbiadene hills - Veneto

VARIETAL

100% Prosecco
Hand-selected grapes

VINIFICATION

Natural fermentation in small autoclave at low temperature

MATURATION

6 months with yeast

BOTTLE REFINEMENT

At least 3 months prior to its release

COLOR • BOUQUET • FLAVOR

White softly-sparkling wine
Slightly fruity aroma
Very agreeable fresh taste

COMPLIMENTARY FOODS

Excellent as an aperitif;
fish and light dishes