



Resulting from the natural fermentation of DOC Prosecco grapes from the hills of Conegliano, this wonderful sparkling wine is first made to age using the Charmat (autoclave) method of vinification and then for several more months in the bottle. Bright, brilliant, abundant in froth it delivers a fine and persistent perlage that is delicate and slightly aromatic. Following this with pleasing notes of citrus fruit in the mouth and a long, refreshing and crisp aftertaste.

It makes a perfect aperitif or cocktail wine, especially when paired with hors d'oeuvre or fish.

Best served cool at 6-8°C.



Effervescence: abundant and full, yet very fine and intense perlage

Colour: straw yellow, bright and brilliant

Bouquet: remarkably fine, intense with a hint of fruit, a delicate and distinctive bouquet

Taste: clear, dry with a pleasant crisp aftertaste

11.50% ABV

75 cl



Rocco Sparkling Prosecco Brut V.S.Q.P.R.D. Conegliano Valdobbiadene DOC



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