



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. The result is a soft, delicate and outstandingly fine 'bubbly'. There are distinctive notes of blossom. The palate is left clear, crisp yet balanced by the delicate bouquet. The perlage is fine and abundant, with a distinctive warm yellow colour.

An elegant wine, it is best served cool between 6-8° and it excellent as an aperitif or to accompany pastries or fruit desserts.



Effervescence: abundant, intense and persistent, with very fine bubbles

Colour: warm yellow, bright and brilliant

Bouquet: remarkably fine and intense, delicate and distinctively fruity

Taste: clear, balanced and delightfully delicate with a moderate fullness

11.50% ABV

75 cl



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



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VENEZIA

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