



TERESA RIZZI

Prosecco
Denominazione di Origine Controllata
Brut

Prosecco is probably the most widely known of the Italian sparkling wines and Teresa Rizzi expresses this long tradition at its best.



- Grapes:** 100% Prosecco
- Vineyard:** The grapes, carefully selected, come from the most acclaimed zones of Prosecco.
- Vinification:** The completely natural method of production starts with the young must from only the best zones for making sparkling wines.
- Wine:** The wine thus obtained is notable for its pale yellow colour, its fine bubbles and its fruity, attractively intense bouquet; on the palate it is, at the same time, soft and dry thanks to a distinct acidity.
- Alcohol:** Alcohol 11% vol; Total acidity 5.3 g/l; pH 3.1; sugar 12 g/l; Afometric pressure 5,5 bar.

Optimum keeping: 2 years in bottles stored horizontally in cool, dark conditions.

Gastronomic suggestions: Ideal as an aperitif and with fish dishes, and also excellent at any time of the day.

Serving temperature: It is recommended served in flutes at a temperature of 8°C.