

PROSECCO

D.O.C <> MILLESIMATO BRUT

Grapes

Prosecco Millesimato comes from vineyards located in the hilly strip of land stretching from Conegliano to Valdobbiadene. The Prosecco has been cultivated in this area for at least 2 centuries and according to some historians its origins date back to the Roman Empire. The second fermentation takes place at a temperature of 16°C and produces a fine perlage, particularly pleasant and soft on the palate. This process allows the production of a delicate bouquet and a charming taste.

Organoleptic characteristics:

Colour: bright straw yellow.

Bouquet: clearly fruity with hints of apple, pear and a delicate note of citrus fruit, which delicately leaves flowery hints.

Taste: soft and elegant, with a melting of the fizziness on the palate. Tangy and lingering, pleasantly lively and light at every glass allowing for the moderate alcohol content.

Gastronomic matches:

Great wine for starting meals, it wonderfully matches fish hors-d'oeuvres and fish risottos. Also great as an aperitif and as wine for conversations.

Alcoholic content: 11,5% Vol.

Serving temperature: 8-10° C.

Bottle size: 750 ml/1.500ml



Silver Medal at
Mundus Vini 2011



Bosco del Merlo

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Via Postumia, 12 – 30020 Annone Veneto – Venezia – Italia – Tel. +39 0422 768167

www.boscodelmerlo.it