

FOSCARO

PRIMA CUVEÉ

Designation of Origin: Extra Dry Sparkling Wine

Grape Variety: White grapes from the province of Treviso

Vinification: Soft pressing and crushing.
Fermented with selected yeasts at a temperature of 15 °C. Sparkling wine production process carried out using the Charmat method at a temperature of 15 °C.

Alcohol: 11% vol.

Color: Brilliant straw-yellow.

Bouquet: Fresh, with fragrance of floral aromas.

Taste: Soft and harmonious, with clean fruity notes.

Food pairings: Excellent as an aperitif, perfect for any occasion.

Serving temperature: Serve chilled at 8-10 °C.

