

# FOSCARO

## PROSECCO DOC

**Designation of Origin:** Prosecco D.O.C. Sparkling Wine

**Grape variety:** Glera

**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 controlled temperature.

**Alcohol:** 10.50% by vol.

**Color:** Straw-yellow with fine bead.

**Bouquet:** Zesty, it releases fruity hints of golden apple and floral hints of acacia.

**Taste:** Pleasantly balanced and harmonious on the palate.

**Food pairings:** Suitable for any occasion, accompanied by appetizers of cold cuts and cheeses. Perfect with lightly cooked food and finger food.

**Serving temperature:** Serve chilled at 6-8 °C.

SPARKLING WINE



lamarca@lamarca.it