



GIACOMO
SALMASO

COLLI EUGANEI PROSECCO DOC



GRAPE VARIETY USED

Glera selected
specifically for producing
Prosecco DOC
(a vine with large, elongated
bunches of golden yellow grapes)



PRODUCTION ZONE

Regional Park of the
Euganean Hills and
bordering municipalities



ALCOHOL CONTENT

11 to 11.5 % by vol.,
depending on vintage



SERVING TEMPERATURE

6 to 8 °C

Training System

Long spurred cordon

Vinification Process

After initial alcoholic fermentation, a second fermentation process takes place in an autoclave at 16 to 20 °C for about thirty days in accordance with the Charmat method.

Description

Prosecco is a white sparkling wine with a straw yellow colour and a fine perlage. The nose is fresh and ebullient, fragrant and floral, with fruit notes of apple, broom and citrus. Soft on the palate, with a delightful acidity and creaminess. Its seductive freshness will convince anyone who tries it.

Pairings

Excellent as an aperitif, also the perfect companion for seafood salads, delicate seafood dishes, battered courgette flowers, mixed battered and fried morsels, risottos with wild herbs and even with certain patisserie desserts. Superb for any occasion.

Azienda Agricola Giacomo Salmaso

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