



Are our pearls  
for the daily moments  
to celebrate.

PROSECCO



**Cormòns**

CANTINA PRODUTTORI



# Prosecco Frizzante

D.O.C.

**Variety**

Glera (Prosecco before 2009)



Transparent and crystalline with fine and persistent perlage, light mimosa yellow with grayish highlights.



Floral, of banana and caramel, fresh fruit and Golden apples.



Nimble and light, fresh and sapid, harmonically complex.

**Description:** a strong rustic vine, medium-big pyramid-like cluster; spherical berries with golden yellow dots; simple flavor. **Soil:** marly, sandstone, clayey due to alluvial transport, fresh, rich in complex mineral elements. **Vine training system:** double Cappuccina, Sylvoz, long pruning rich in buds. **Harvest period:** last ten days of September, first ten days of October, depending on climatic tendency. **Vinification:** the de-stemmed grapes are softly pressed in cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body. The must ferments at controlled temperature. **Maturation:** second fermentation Charmat method, in autoclave on the lees. **Colour:** transparent and crystalline with fine and persistent perlage, light mimosa yellow with grayish highlights. **Aroma:** floral, of banana and caramel, fresh fruit and Golden apples. **Taste:** nimble and light, fresh and sapid, harmonically complex. **Serve with:** an excellent, classic aperitif in bars and as a lead-in to the meal. **Serving temperature:** at 6-8° in Summer and 10-12° in Winter in a *flute*-type glass.