

Tenuta di San Alberto

Terre di Sant'Alberto Prosecco Brut



SUITABLE
FOR VEGANS

TASTING NOTE

Classic Prosecco, fruity yet delicate, scented with green pear and acacia flowers, with a spritz of lemon on the palate.

VITICULTURE

The unique micro-climate of Valdobbiadene is ideal for the Glera grapes at Sant'Alberto, providing the cool temperatures and heavy rainfall that brings out citrusy, elegant flavours in the wine. Harvests take place in the second half of September.

VINIFICATION

After harvest, the grapes are fermented without skins at a controlled temperature of 18°C, for approximately 6 days. As typical in the Charmat method, a secondary fermentation is then carried out in stainless steel tanks, creating the lively, youthful character of the wine.

FOOD MATCHING

A wine created for celebration, this is ideal to accompany seafood canapes or light fish starters. Alternatively, its delicate nature and refreshing bubbles mean it is thoroughly enjoyable on its own.

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| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 11% |
| GRAPE VARIETIES | Glera (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | 833161NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | Italy |
| REGION | Veneto |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| SKU | 833161NV |