



TYPE

Prosecco D.O.C. Spumante Extra Dry

PRODUCTION AREA

Veneto, Italy

TA

5.75 g/L

ALCOHOL

11.0%

SRP

\$17

UPC

8 10034 6002 8

GUINIGI

PROSECCO

D.O.C. | SPARKLING WINE

TASTING NOTES

Bright and inviting, this Prosecco D.O.C. sparkles with fine, persistent bubbles and aromas of green apple, pear, white peach, and citrus blossom, with floral notes of acacia and wisteria. The palate is bright yet rounded, with juicy acidity balanced by a soft, lightly off-dry finish.

WINEMAKER NOTES

This Prosecco was sourced from Veneto with Glera grapes that are grown on Venetian hills. This area is known for its mild climate and clay-rich soils that support steady ripening leading into harvest, typically in mid-September. After harvest, the grapes are gently pressed and then fermented in stainless steel tanks with the addition of selected yeasts. The second fermentation occurs with controlled temperatures to preserve the fresh aromas of the grapes. Finally, the sparkling wine is cold stabilized, filtered and bottled.

FOOD PAIRINGS

Serve chilled as an apéritif or in spritz-style cocktails. At the table, this sparkling wine shines with prosciutto and melon, caprese, arancini, fried calamari or spicy dishes like Thai noodles or Korean fried chicken.

