



## FRIZZ PROSECCO

Demi-Sec White Frizzante Wine

### VARIETAL COMPOSITION

100% Prosecco

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

Once the juice is obtained, it is clarified at low temperatures for, in the sequence, the first fermentation to be initiated with the addition of selected yeasts, in order to obtain the base wine. Next, the second fermentation in autoclaves is done, obtaining the sparkling agent. Once this step is completed, it receives the expedition liqueur, to be stabilized soon, filtered and bottled.

### ANALYTICAL DATA

ALCOHOL 11% vol. | SUGAR 23 g/l | TOTAL ACIDITY 78 meq/l | pH 3,18

**\*Data is for reference, may be suffer variations.**

### TASTING NOTES

- **Eyes:** Brilliant and greenish yellow coloration.
- **Nose:** Floral aroma, with notes of jasmine and orange tree flower, as well as aromas of white fruits, as apple and pear, citrus.
- **Mouth:** Light, subtly sweet and refreshing.

### Pairing Suggestions

Appetizers, salads, and light risottos.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

*Gregório Salton, winemaker*