



BRAND NAME : CARRA

WINE : Prosecco TREVISO DOC

GRAPE : 100% Glera

REGION : Veneto

CITY : Conegliano

SOIL : Limestone, clay.

TASTING NOTES : **COLOR:** Straw-yellow with green highlights.

PERLAGE: persistent, with thin elegant bubbles.

NOSE: intense and fruity, with notes of flowers and bread crust.

TASTE: dry, medium bodied, good acidity and very creamy on the palate.

COMMENTS : After the harvest the Prosecco grapes are de-stemmed, soft pressed and fermented in stainless steel temperature-controlled tanks. At this point the Prosecco Wine is kept refrigerated (about 39° F.) in big steel tanks until it is the time to do the secondary fermentation that makes it Sparkling. To do that a portion of Prosecco wine is transferred into special steel vats where sugar and selected yeast are added to start the secondary fermentation. After 15/20 days the Prosecco becomes sparkling and it is ready to be bottled.

This Prosecco is a “BRUT” version that means minimum alcohol content 12% vol., the pressure must be above 3 PSI and the residual sugar must be below 16 grams.

In Italy Prosecco is considered the perfect aperitif thanks to its dry fruity taste that is a pleasure for the palate and puts in good mood. Prosecco is the friendly wine good for any occasions: to welcome friends at home, to stimulate the appetite before lunch or dinner or just to entertain friends on the side of the swimming pool ! This wine is a good companion to appetizer, poultry, seafood and cheese. Best served chilled, 50° F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection
Via Bezzecca 7, Bussolengo (VR) ITALY 37012
PH.: 011-39-045-715 0893 Fax: 011-39-045-715 7167
<http://www.conexport.com> E-mail: info@conexport.com