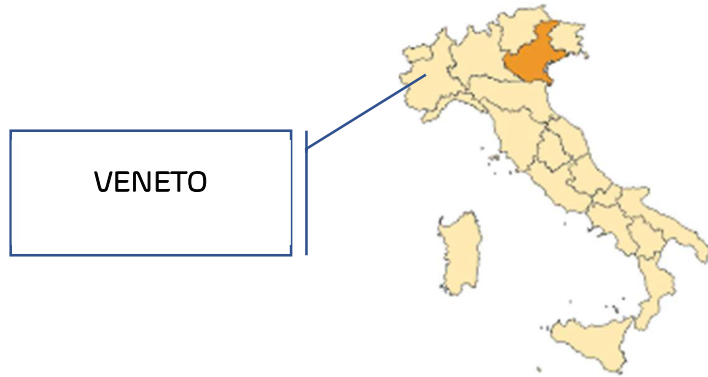




CARRA

Prosecco Treviso DOC BRUT "Coviello"



ESTATE:	CARRA
WINE:	Prosecco Treviso DOC Brut
GRAPES:	100% Glera
REGION:	Veneto
CITY:	Conegliano (TV)
SOIL:	Clay - Limestone
TASTING NOTES:	

COLOR: Straw-yellow with green highlights

PERLAGE: Persistent, with elegant thin 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 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.