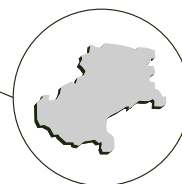




ITALY



VENETO AND
FRIULI VENEZIA GIULIA

SORALÒC

Denomination:	Prosecco DOC
Type:	Sparkling
Grapes:	Glera
First year of production:	2009
Area:	Veneto - Friuli Venezia Giulia

THE VINEYARD

Soil type:	Alluvial origin
Altimetry and exposure:	50 - 250 m a.s.l., south exposure
Vineyards age:	10 - 15 years
Plantation system:	Double-arched cane / Sylvoz
Harvest:	Hand and machine picking

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Alcohol by Vol:	11 %
Sugar:	10 g/l

THE TASTING

Colour:	Pale straw yellow, clear and bright with a fine perlage
Olfaction:	Fruity with ripe apple and apricot scents
Texture:	Fresh, long and persistent with a pear flavour

THE SERVICE

Service temperature:	8 - 10 °C / 46,4 - 50 °F
Food pairing:	Suited to all courses as we usually do in the Prosecco area. Our suggestion: try it with ethnic dishes
Best consumed within:	12 - 18 months

