

San Martino



dal 1918



Prosecco Frizzante D.O.C.

Tappo a spago

GRAPE VARIETY: Prosecco 100%

AREA OF PRODUCTION: Veneto

HARVEST: september - october

YIELD PER HECTAR: 150 q.l.s

VINIFICATION: white vinification in steel vast
at controlled temperature

ALCOHOL CONTENT: 11,5 % vol.

TOTAL ACIDITY: 5%

RESIDUAL SUGAR: 17 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow, bright.

BOUQUET intense, fruity, aromatic, sometimes
reminds the wisteria.

TASTE very pleasant with a bitter aftertaste.

BEST SERVED WITH

Versatile, is really good as aperitif, but it goes well
with any kind of dishes.

Serving temperature: 8-9 C°

vinicola
s.a.s. 

VINICOLA CACCARO SAS

Via Finco 6, 35010 Campo San Martino (PD)

Tel. +39 049 552007

Fax. +39 049 9630780

email: info@sanmartinowine.com

web: sanmartinowine.com