



CLIVUS

Prosecco



VARIETY: Glera

VINEYARDS: Basaltic origin cultivated in the foothills of Gambellara in the province of Vicenza.

HARVEST: October.

VINIFICATION: The grapes are delicately pressed and de-stemmed. The must is fermented at a low temperature in stainless steel tanks then turned into sparkling wine using Charmat Method.

AGEING: in Stainless Steel Tanks

PERLAGE: elegant and persistent

APPEARANCE: Pale yellow with greenish light

NOSE: elegant and delicate with hints of green apples.

PALATE: fresh harmonious with the right level of acidity.

ALCOHOL CONTENT: 11,5% vol.

FOOD MATCHING: this wine goes well as a classic aperitif wine, but also accompany antipasto and light first courses

SERVE: It is recommended to serve at 6-7°C.



Cantina di Monteforte

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