



BEATO  
BARTOLOMEO  
BREGANZE

# naturae



## Prosecco DOC Frizzante



GRAPE VARIETY

Glera



SERVING  
TEMPERATURE

6-8° C

**Location of Vineyards:** Veneto area

**Vinification:** soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method. The freshness of the product is achieved by using a significant amount of Glera grape juice, maintained fresh throughout the year, along with the base wine before refermentation.

**Colour:** Straw yellow, with greenish reflections

**Bouquet:** fresh, floral and fruity, white apple and pear

**Flavour:** crisp, good structure, pleasant and harmonic

**Alcohol content:** 11% vol

### FOOD PAIRING



Appetizer



Aperitif



Fish