



Terre Molin

PROSECCO

DOC

The vines that produce Prosecco are found exclusively in north-east Italy, in Veneto and Friuli-Venezia Giulia. The particular interaction between the climate, the soil and the grape variety gives rise to its floral scent, straw yellow colour and persistent bubbles, which are the main characteristics of this unmistakable wine with aromas of apple and pear.

The winemaking tradition gives rise to Prosecco DOC, a unique wine known and drunk all over the world.

The perfect companion for every occasion.

ITALY

Veneto
Treviso



PROSECCO
Denominazione di Origine Controllata



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GRAPES
100% Glera



VINIFICATION

The grapes undergo an ultra-soft pressing to extract the first-pressing grape must, which is put into special tanks for decanting at a temperature of about 14°C. The fermentation lasts for about 10 -12 days at a constant temperature of 15-18 degrees, in order to obtain the so called "base wine" which is ready to be sparkling wine according to the traditional Prosecco sparkling Charmat or Martinotti method.



DEGUSTAZIONE

Color: Light straw yellow with greenish reflection
Bouquet: Typical mildly fruity bouquet reminiscent of ripe apple and acacia flower
Taste: Fresh and fruity with a bright taste



ALCOHOL 11% vol.
Serving Temperature: 8°-10°C.



FOOD PAIRING

Ideal with appetizer and delicate fish, white meat and fresh cheese. It's all meal sparkling wine ideal for the most sophisticated cuisine and party time.



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BOTTLE	CASE	CS WEIGHT KG	CASE / PALLET	CASES / LAYER	PLL WEGHT KG
750ml	6	9,50	80	16 cs x 5	810
750 ml	12	18,20	50	10 cs x 5	930

