

## Line Special sizes

# MAGNUM Prosecco DOC Treviso Brut

A very classy Prosecco with aromas of fresh fruit, biscuit bread and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs. Delicate, harmonious and pleasantly persistent on the palate.

<b>Product code</b>	SPMB3	<b>Grape variety</b>	Glera
<b>Alcohol content</b>	11% vol.	<b>Total acidity</b>	5,5 g/l
<b>Residual sugar</b>	10 g/l	<b>Serve at</b>	4-6° C
<b>Vineyards</b>	Combination of vineyards in the province of Treviso.		
<b>Vinification</b>	The grapes are picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.		
<b>Color</b>	Bright greenish yellow.		
<b>Bouquet</b>	Aromas of dried fruits such as almonds and hazelnuts, pan biscotto and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs.		
<b>Taste</b>	A fresh and well-balanced flavour with a sapid finish.		
<b>Serving suggestions</b>	Pairings Marinated fish and pasta with shellfish, pasta dishes with butter and sage.		
<b>Bottle size</b>	0.75L, 1.5L		

