

Prosecco Il Creatore

DOCG Prosecco

Country	Italy
Type	Sparkling wine & champagne
Color	White
Situation	
Owner	
Surface	
Soil	
Average production	
Grape varieties	Glera grapes, cultivated on the estate winery using organic methods and in full respect of the CE regulations.
Age of the vineyard	
Cellaring	Drink fresh and within 24 months of its production.
Viticulture	
Winemaking	In the winery, with full respect and conformity with the European regulations that control and govern the production of organic wines. The grapes are destemmed, pressed softly and fermented at 16° celcius. The charmat method in stainless steel tanks is used. The wine undergoes a secondary fermentation for approx 40 days at 16°C.
Ageing	
Tasting notes	Perlage: Fine, persistant and elegant bubbles. Light straw yellow in color with greenish hues. Delicate scent of apples and peaches. Fresh, fruity and pleasantly acidity.
Note	No chemical fertilizers or pesticides were used. This prosecco does not contain any residual chemicals.
Gastronomy	Excellent aperitif wine, and with fish, but just generally a pleasant all meal wine.