



FRANCOLI U.S.A.



FORNARINO PROSECCO.

Prosecco is a sparkling white wine from North Eastern Italy. The final blend must be at least 85% Glera. There are four sweetness levels in Prosecco: brut, extra dry, dry and demi-sec. Fornarino Prosecco is made in the extra dry style and has a bright acidity and freshness.

REGION: Veneto

APPELLATION: DOC

VARIETAL: 100% Glera

ALCOHOL: 11%

WINEMAKING:

Soil Composition: Alluvial

Vine Training Method: Sylvoz

Elevation: 100 ft.

Vine Exposure: South

Harvest Time: Early to Mid- September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 14 Days

Length of Maceration: 3 hours

Malolactic Fermentation: None

Type of Aging Container: None

Type of Oak: None

Length of Aging Before Bottling: None

Length of Bottle Aging: 1 Month

TASTING NOTES:

Clear, straw yellow and bright with a fresh fruit nose and hints of green apple. Citrus notes as well as a creamy nuttiness. Bright acidity

FOOD PAIRINGS:

Fornarino is excellent as an aperitif. Great with shellfish, raw fish courses, and seafood risottos.

