

Alcohol: 11% by Vol.

Serving Temperature: 6°-7°C

Aging: drink young, within 1-2 year

Denomination: Prosecco DOC

**Bottle:** 750 ml Ondino 600 gr 80 (5x16 layers) EAN Code: 8008900007565



### PROUD TO SUPPORT:





# **Prosecco DOC Brut**

# For a wow Happy Hour

Prosecco needs no introduction but you have to meet our own. Already born as the most famous 100% Italian Charmat Method, our Prosecco DOC stands out with its refreshing appeal and its alluring aromas. Closed it is already a success, imagine popping it and you will touch the sky with the glass. Our most sparkling nectar, the result of a long experience, to be enjoyed with whoever you want, when you want. Spring and Summer scents bring the sun back even if it is already sunset time. These bubbles deliver that holiday atmosphere you crave at the end of a working and stressful day. You taste it and it is immediately relax time. Everyone longs for a sip of our Prosecco, so share it in good company!

**Key points:** 

- ✓ Special wavy engraved bottle, highlighting the connection of Cielo with water projects
- ✓ Our Best seller range worldwide
- ✓ Prosecco, best growing Italian category
- ✓ 92 points Luca Maroni
- ✓ WTW Support: water as a key resource for the vine and for the life
- ✓ Benefit Corporation

# **Tasting Notes:**

Brilliant, with a light yellow colour. Persistent and silky bubbles tickle the nose and palate, with aromas of lemon peel, acacia flowers and Golden apples. A very fresh taste, almost crunchy with its memories of fresh fruit and citrus fruits.

## **Best Food Pairings**

Our Prosecco DOC Brut is a tasty friend for many recipes, it delivers flavour and lightness to many food pairings. Enjoy it at its best with veggie couscous, falafel, hummus with vegetables, grilled tofu, fish and chips, veggie tacos, shrimp and vegetable tempura, cheese and bacon turnovers, salmon tataki, radicchio and apple salad with Parmesan chips, fried mozzarella sticks.