



ZONIN
VINTNERS SINCE 1821



Prosecco *Black Edition*

Spumante Brut



VINTAGE
NV



APPELLATION
DOC



AREA
Northeast Italy



GRAPES
90% Glera, 10% Pinot Noir



ALCOHOL LEVEL
11%



SERVING TEMPERATURE
41°-45°F



BOTTLE SIZE
750 ml



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VINIFICATION

The must is obtained by softly pressing the grapes, then 50% undergoes an initial fermentation at a controlled temperature of 64° F. (18° C.) while the remaining 50% is stored at 32° F. (0° C.) as unfermented must. The base wine is then transferred into pressurized stainless steel tanks where the wine becomes sparkling using the traditional Charmat method.

COLOR

Bright straw yellow, a fine, clear mousse with a very delicate perlage.

BOUQUET

Attractively intense, fruity and aromatic with hints of rose and cardamom.

PALATE

Elegant, well-balanced with pleasant notes of apple, rose, cherries and cardamom.

FOOD PAIRINGS

Ideal for an aperitivo, pairs with seafood appetizers like crab cakes, salmon puffs or sushi.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13
CAMPAIGN FINANCED ACCORDING
TO (EC) REGULATION NO. 1308/2013

