



CINZANO SPARKLING PROSECCO

At the heart of the world's favorite spirited beverages you will find Cinzano, recognized by its signature blue and red label and 250-year tradition of excellence. With classic appeal and versatile brands, Cinzano's legacy is sure to continue for generations to come.

In 1757, CINZANO's two brothers, Giovanni Giacomo and Carlo Stefano Cinzano, Master Distillers, opened a small shop in Turin where a dream soon became a reality.

As their traditional Vermouth production rapidly increased, so did their reputation for quality. The Savoy monarchs beckoned the brothers' expertise to create a sparkling wine to emulate the popular French Champagne of the early 19th century. The result was the birth of Cinzano Sparkling Wines in 1850. The Cinzano range of sparkling wines includes both sweet and dry versions, each with their own unique characteristics.



PRODUCTION AREA

Country: Italy
Region: Veneto
Appellation: Prosecco D.O.C.

GRAPE VARIETIES

100% Prosecco

PRODUCTION TECHNIQUES

This sparkling wine is created with the Italian Charmat method, with fermentation in stainless steel tanks which is then followed by shorter secondary fermentation in sealed tanks. The wine is then promptly bottled and released to preserve freshness. This method is used in order to create fruity style sparkling wines that have an intense varietal character.

DESCRIPTION

Color: Bright straw yellow with fast moving bubbles

Aroma: An intense aroma of flowers and hints of apples

Taste: A fresh, fruity and crisp sparkling wine with medium acidity and attractive notes of green apple and melon. Bright on the finish.

ANALYSIS

Alc.: 11% TA: >5 g/L pH: 3 -3.4% RS: 17.5 - 22 g/L

SERVING SUGGESTIONS

Enjoy as an aperitif or for any event or celebration. A delicious match for appetizers and light entrees, including salads and charcuterie platters.

Enjoy in an Aperol Spritz! (3 parts Cinzano Prosecco, 2 parts Aperol, 1 splash of soda)

BOTTLE SIZES

750 ml

