



ACCADEMIA PROSECCO



COUNTRY Italy

APPELLATION Prosecco DOC

REGION Treviso

GRAPES 100% Glera

BACKGROUND

Prosecco is the #1 sparkling wine segment in volume sales in the United States. Its production began in Conegliano Valdobbiadene where the highest quality, Prosecco Superiore, is still produced to this day. Accademia is uniquely produced in the Northeast of Italy .

DESCRIPTION

COLOR: Straw yellow with gold reflections, fine and persistent perlage.

NOSE: Recalls green apples, white peaches and citrus fruits; delicate hints of acacia flowers in the finish.

TASTE: Fresh, light and pleasantly lively, with a good balance between acidity and sugar, making it elegant and refined.

VINIFICATION

ACCADEMIA Prosecco DOC Brut, is produced with the Martinotti or Charmat method, which creates the unique characteristics for sparkling wines: liveliness, elegance and versatility.

ANALYSIS

Alcohol: 11%

SERVING SUGGESTIONS

An all around wine which goes particularly well with fresh herbs, stir fry, pizza, vegetables, salami and cheeses. Ideal as an aperitif or mixed in cocktails. Complements white fish, seafood and risottos.

BOTTLE SIZES

750 ml, 1.5 L



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