

FIORI DI PROSECCO FEMININE

Prosecco Extra Dry Spumante Denominazione di Origine Controllata FM002m - 187 mL



Very pale straw yellow with greenish glints, perfect clarity with abundant, persistent, minute perlage. The fresh, elegant bouquet offers flowery sensations merging into a typically fruity harmonious complexity with itense aromas reminiscent of golden apple. Fresh, delicate, balnced on the palate and light in alcohol with a long fruity finish. Perfect as an aperitif, ideal with fish, it goes extremely well with hors-d'oeuvres and light first courses.

Alcohol content: 11% by vol.

Serving temperature: 5-7° C (approx. 41-45° F), uncorking the

bottle just before serving.

Sugar residual: about 16 gr/Ltr.

CANTINÆ CLARA C DI CLARA CARPENÈ S.A.S.