

Santa Elvira Prosecco DOC

Treviso, Italy



Denomination: *DOC (Denominazione di origine controllata)*

Category: *Sparkling wine*

Region/ Country: *Treviso Veneto, Italy*

Grape Varietals: *Glera*

Color: *Bright straw yellow*

Bouquet: *On the nose you get aromas of ripe peaches, light hints of honeydew melon and pear along with tones of almond blossom.*

Taste: *This prosecco is soft and pleasing, foamy and decadently smooth it displays a creamy finish thanks to its soft refined perlage. It lingers clear over the palate with crispness and freshness.*

Alcohol Content: *11% vol.*

Serving temperature: *Between 6° C to 8° C*

Food pairing suggestion: *Creamy Sauces, mushroom dishes, as well as prosciutto, oysters, Citrus Salads and even buttery popcorn.*

SKU# TW-WSP07202

Santa Elvira Prosecco is produced using Charmat Method, this means that the secondary fermentation takes place in stainless steel tanks, the must then undergoes slow fermentation in pressurized, stainless steel tanks. To achieve the proper balance of flavor, aroma, elegance, consistency and fine perlage, the wine is kept in these tanks from 20 days to 3 months, and can go up to 6 months