

PROSECCO D.O.C. Treviso Brut

Compact and creamy froth, the color of light straw yellow with brilliant reflections of green, the perlage appears persistent with very thin and delicate bubbles.

The nose is immediate, frank and of pleasing intensity, with floral and fruit tones.

Beginning with a clear perfume of golden delicious apple pulp and green apple peel, the bouquet then opens towards fresher notes of Abbott pears, acacia flowers open by spring.

The nose finishes with composed and elegant mineral notes of wet rock.

The attack within the mouth is spontaneous and fresh, fruity and flavorsome, and frank. Then the wine opens to a balanced complexity of enjoyable and perceivable olfactory taste, that follow with a caressing softness; the final taste is succulent and persistently fruity, this wine drinks very well and invites you back for another sip.

This wine is certainly an excellent aperitif, especially if accompanied by fresh raw seafood offerings, optimally with wild salmon tartar with orange zest, sea bass carpaccio, or fresh creamy cheeses with apple puree. It is most definitely the optimum sparkling wine to accompany your every day moments of relaxing and keeping good company.



Eddy Furlan

Sommelier

Born in 1951, he is amongst the most accredited wine experts in Italy and attended the first school of enology in Italy The Cerletti Institute. In 1980 he won the title of Best Sommelier of Italy. In '89 he was bronze medal at the World Championship of sommeliers Professionals in Paris.

From '96 to '99 he was General Secretary of the Association de la Sommellerie Internationale (A.S.I.). He was President and Vice President of A.I.S. (Italian Sommelier Association) and he is even Teacher, exam commissioner and official taster.