



## **Violino Prosecco – screw cap**

**CLASSIFICATION:**  
**D.O.C. PROSECCO**

**PRODUCTION AREA:**  
**Friuli Venezia Giulia**

**PRODUCER/BOTTLER:**  
**CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**  
*Glera, ancient Prosecco's name*

**BUNCH:**  
*Big, with one wing*

**GERMINATION:**  
*April*

**FLORESCENCE:**  
*Last week in May*

**RIPENING:**  
*The end of August*

**VINIFICATION/FERMENTATION:**  
*The must is fermented separately from the skins by soft pressing. The first fermentation is activated by selected yeasts and controlled temperature in stainless steel tanks. The second fermentation is in autoclave keeping contact with the lees for 2 months.*

**STYLE:**  
*Sparkling, smooth*

**DESCRIPTION:**  
*Fruity and floral, fresh*

**GASTRONOMIC PAIRING:**  
*Excellent aperitif, ideal with delicate courses*

**SERVING TEMPERATURE:**  
*8 - 10° C*

**CONTENT:**  
*Bottle 0,75 lt.*

**AGEING:**  
*1 - 2 years*

**TECHNICAL ANALYSIS:**  
*Alcohol: 11,00 %vol  
Contains sulphites*

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