

Tenuta di San Alberto

Terre di Sant'Alberto Prosecco Brut



WHITE
CHAMPAGNE &
SPARKLING



ITALY



VENETO



SUITABLE
FOR VEGANS

TASTING NOTE

Classic Prosecco, fruity yet delicate, scented with green pear and acacia flowers, with a spritz of lemon on the palate.

VITICULTURE

The unique micro-climate of Valdobbiadene is ideal for the Glera grapes at Sant'Alberto, providing the cool temperatures and heavy rainfall that brings out citrusy, elegant flavours in the wine. Harvests take place in the second half of September.

VINIFICATION

After harvest, the grapes are fermented without skins at a controlled temperature of 18°C, for approximately 6 days. As typical in the Charmat method, a secondary fermentation is then carried out in stainless steel tanks, creating the lively, youthful character of the wine.

SIZE	75cl
VINTAGE	NV
ABV	11%
GRAPE VARIETIES	Glera (100%)
CLOSURE	Natural Cork
SKU CODE	833161NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Veneto
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	833161NV