



Azienda Agricola F.lli Boron s.s. Società Agricola
Viale Vittoria, 6 30020 Loncon di Annone Veneto (VE) – I
tel - fax +39 0422 864020
www.boronvini.com – info@boronvini.com



Prosecco Frizzante

GRAPES:	100% Glera-Prosecco
APPELLATION:	DOC Prosecco
VINEYARD	Annone Veneto
LOCATION:	
GROWING	Sylvoz
METHOD:	
VINE DENSITY:	3200 plants per hectare.
AVERAGE YIELD:	140 Q.li grapes/Ha.
HARVEST TIME:	End of August
VINIFICATION:	Fermentation in stainless steel vats, with selected yeasts and at a controlled temperature, is followed by re-fermentation using a short "Charmat method", in an autoclave, in order to preserve the fresh aromas that characterize this wine.
ALCOHOL CONTENT:	11.00 % vol.
SERVING	
TEMPERATURE:	6-8°C
RESIDUAL SUGAR:	12.00 g/l
TOTAL ACIDITY:	5.90 g/l
SPARKLING IN	
AUTOCLAVE:	30 days

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Brilliant straw yellow.

SCENT: Fine but well defined.

FLAVOUR: Pleasantly aromatic, slightly soft but at the same time fresh and fruity.

FOOD PAIRING: Excellent as an aperitif, delicious with hors d'oeuvre, vegetables and vegetable risotto. it is also perfect with fish.