

SALATIN PROSECCO SUPERIORE D.O.C.G. BRUT

Award Winning Wine

95pts Wine Pilot:

"A Prosecco of genuine class and refinement from the Veneto, the Italian home of the grape. The term millesimato refers to the vintage, 2021, with EU law stating that the wine must be at least 85% of the year stated. Expect a youthful vibrancy in the glass. Leads with lifted aromas of white flowers, honeysuckle, green apple and zesty citrus sorbet. This is a most refined style of prosecco, a world away from some of the cheap and cheerfuls bursting onto the market, and capitalising on the incredible growth in the sparkling category in this country. It fills the mouth with flavour, a fine line of bright acidity guiding the crunchy, lemony and apple fruit and filling out the middle-palate with sparkling textural appeal."

Tasting note

Colour: Intense straw yellow colour with greenish reflects

Bouquet: yields complex flowery and fruity aromas with a predominance for green apple and acacia flowers

Palate: aromatic and persistent

Food Pairing: excellent as an aperitif, it goes well with risottos, pasta dishes especially those based on fish. (Serve 6-8°C)

Cellaring:

Technical Details

Variety: Prosecco (Glera) 100 %

Vintage:

Region:

Alcohol: 11.5%

Maturation: Destemming followed by soft pressing. Fermentation at a controlled temperature (18-19 °C) and maturation in stainless steel tanks. Refermentation in autoclave at 15 / 16 degrees Celsius (Charmat Method).