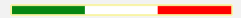




# Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



## PROSECCO MILLENIO DOC EXTRA DRY



### SPARKLIN

Denomination :	<b>D.O.C.</b>
Variety :	<b>PROSECCO 100%, ALSO KNOWN AS GLERA</b>
Alcohol content :	<b>11</b>
Bottle size :	<b>1500 ML</b>
Product Area :	<b>VENETO</b>

**Production area:** Several Vineyards of the DOC Prosecco area, most of them in Treviso and Pordenone provinces.

**Soil:** Different depths depending on the slope. The roots of the vine penetrate more easily where the vineyard is less deep.

**Cultivation System:** Sylvoz e Guyot.

**Vinification technique:** The harvest is done in mid-September, the grapes are softly pressed, the must is taken at low temperatures and the maceration is done with a cold controlled temperature, for better extraction of aromas. Charmat method for the second fermentation, for 40 days.

**Tasting notes:** Soft yellow colour. Typical floral scent: acacia blossoms and wisteria, with notes of honey and banana. The strong acidity gives the freshness; the bubbles in the mouth are velvety, silky.

**Food Pairings:** Shellfish seafood, oysters, grilled shrimp, fish of various kinds of fish; risotto and other light dishes. Excellent as an aperitif.

**Serving Temperature:** 6-8°C.

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