

1681



POLVARO

T E N U T A

Tasting Notes

Crisp, clean, and delicate with a fine perlage caressing the palate. Intense sensations of apples and peaches drive a pleasant aftertaste with fruity and floral aromas.

Finished Wine

Varietal Content: 100% Prosecco

Region: Veneto

Appellation: D.O.C.

: 11% by volume

Food Pairings

Serves well as an aperitif, but is an ideal accompaniment to virtually any meal.

Serving Method

Serve well-chilled at a temperature between 47°F and 50°F in a champagne flute.

Harvest and Vinification Notes

The selected grapes of Prosecco undergo traditional white wine vinification. The wine is then produced using the Charmat Method, which consists of a natural re-fermentation in pressurized tanks using selected yeasts. This process, lasting approximately one month, provides refined perlage and preserves the fruity aromas typical of the Prosecco varietal.



AWARDED WITH THE

GOLD MEDAL

PROSECCO

D.O.C.

