

# Prosecco DOC Frizzante Bio Vegan

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
ANNPFR	Anno Domini	Italy	Veneto
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Glera 85%+, Chardonnay, Pinot Bianco, Pinot Grigio	11%	None	Cork & Spago



## *Background*

A small production, fully organic and vegan frizzante prosecco from brothers, Christian and Andreas Tombacco, the third generation of their family to produce wine in the Veneto.

## *Winemaking*

Grapes are lightly pressed and the primary must is fermented at a low temperature to maintain the flavour profile of the fruit. Sugar is added to the base wine before a secondary fermentation takes place under pressure creating the light sparkle typical of a Frizzante.

## *Tasting & Pairing*

Straw yellow with appealing light bubbles. Aromas of apple and blossom on the nose with a well balanced acidity on the palate.

Excellent as an aperitif, with light fish dishes and canapés.

## *Sustainability & Extra Information*

Vegan, Organic