

LUX

PROSECCO



This sparkling came from a blend of Glera grapes. It is slightly greenish, brilliant and streaked with a persistent perlage of minute bubbles.

With its delicate and harmonious flavour it is ideal as aperitif, as well as with fish snakes and cheese or during every meal with delicate dishes. To be served at 6-8°C. .

- Dry wine
- Pressure in bottle at 5 Atm.
- Re-fermented in Autoclave at 15-16°C for about 8 days.
- The wine remains on its leavens for more than 30 days.