
DANZANTE

ITALIA

PROSECCO PROSECCO DOC

Danzante Prosecco expresses the beauty of and the passion for Italian winemaking.

VINEYARDS AND VARIETIES

Danzante Prosecco is produced with grapes from vineyards in the hills of the Prosecco DOC appellation. The Glera grape variety has been thriving in this area for several centuries. This unique location between the sea and the foothills of the Alps ensures a temperate climate and a steady breeze that enables the grapes to dry quickly after summer rains.

Grape variety: Glera

VINIFICATION AND MATURATION

The grapes are harvested starting from September and then gently pressed. The must thus obtained is fermented in stainless steel tanks, thus obtaining what is called 'base wine.' Following the definition of the 'assemblage', the second stage of the production process, known as 'frothing,' begins. The base wine undergoes the second fermentation in pressurised stainless steel tanks. Once the process is finished, the wine is finally bottled.

TASTING NOTES

Danzante Prosecco is characterized by a straw yellow colour and a refined and persistent perlage. The bouquet is intensely fruity and fresh with hints of apple and pear, accompanied by notes of white flowers. The palate is savoury and fresh.

TECHNICAL INFORMATION

Denomination: Prosecco DOC
Production method: Martinotti-Charmat
Total acidity: 5.64 g/l
pH: 3.19
Residual sugars: 13.05 g/l
Alcohol: 11%

