



TYPE

Prosecco Doc Spumante Brut

PRODUCTION AREA

Province of Treviso
(Veneto), Italy

ANALYSIS

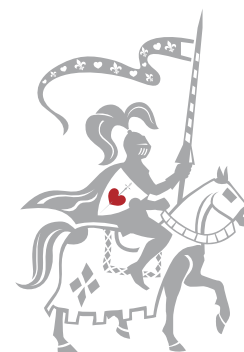
TA 5.5 g/L
ALC 11.0%
RS 11 g/L

UPC

856442005116

SRP

\$15



The WHITE KNIGHT

PROSECCO D.O.C.
SPARKLING WINE

90 PTS.

THE TASTING
PANEL

August, 2015

“This Treviso-produced Brut sparkler perfumes the air with lemon flowers and honey. Feather-light bubbles turn creamy on first touchdown and an echo of the lemon flowers persists on the palate, washing it with a bright minerality.”

WINEMAKING NOTES

The White Knight Prosecco is crafted from Glera grapes that were hand picked in September in small vineyards throughout the Treviso winegrowing region.

The grapes were pressed shortly after harvest, where the must was separated from the skins. The juice was then put into special steel containers, where it was fermented with the addition of selected yeasts. The second fermentation then started according to the Charmat method, at a controlled temperature of 14° C in order to preserve the typical fragrances of the original grapes. During this period carbon dioxide was released naturally so that the wine becomes sparkling. The wine was then cold stabilized, filtered and bottled.

ENJOY WITH

Our charming Prosecco is appropriate for simply sipping, serving as an aperitif, or to use as a base to make delicious cocktails. Also appropriate to sip with fresh fruit salad, first courses, smoked salmon and roasted poultry. This bubbly and vivacious wine will pair well with all occasions, planned or spontaneous.