



Real Travel Adventures

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CELEBRATING ITALY ON AUGUST 13, U.S. NATIONAL PROSECCO DAY

By: Emma Krasov

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Why summer always ends too soon? It's a rhetorical question, of course, but hey, maybe this wonderful time of year seems too short simply because we want it to last forever...

Thankfully, there's always prosecco—Italian summer in a bottle—to bestow upon us its sunny effervescence and bubbly joy. With the current increase in prosecco exports to the US market, and wider distribution of this refreshing sparkling wine, let's stock up on the most wonderful brands from Italy for the National Prosecco Day on August 13, and for all the remaining summer days, and celebrate in style!

3 BADGE BEVERAGE CORPORATION

Guinigi Prosecco

Named after la Torre Guinigi, in Lucca, Tuscany, Guinigi wine bottles bear a logo with a schematic depiction of the historical tower. Built in Romanesque-Gothic style around 1384, the red brick tower has more than 200 steps to the top, where several ancient evergreen Holm oaks create a fluffy green hat that first appears in a 17th century drawing of the city. Affluent landowners in Tuscany were actively building defense towers in the turbulent 14th century, and the Guinigi family that ruled the town of Lucca, was no exception.

Restored and reopened in the 1980s, the tower's rooftop oak grove is accessible today. The wine producing family states on the company website, "Our family roots run deep in this storied land, and we honor that heritage with Guinigi wines. Like the oak trees that symbolize strength, beauty and renewal, it is our belief that each new vintage will inspire a sense of awe in you."

Harvested in the northeastern province of Treviso (Veneto), Guinigi prosecco wines are light and energetic, full of lively, invigorating bubbles, with flowery and fruity aromas.

Guinigi Prosecco D.O.C. Treviso Spumante Brut is made with traditional Glera, grown in alluvial clay soils of the Conegliano and Valdobbiadene hillsides, where mild climate allows the fruit to mature by mid-September.

Guinigi Prosecco has floral notes of acacia and wisteria on the nose, and subtle flavors of apple, white peach, and citrus fruits on the palate. A perfect balance between acidity and softness makes this wine suitable for seafood dishes, cream-based sauces, and pizza, and helps create simple and memorable cocktails with it.

Guinigi Torre Frizzante

Ingredients: Guinigi Prosecco, .5 oz. St. Germain Elderflower Liqueur, Lemon Twist, Rosemary Sprig. Method: Pour elderflower liqueur into bottom of prosecco flute, fill with prosecco, garnish with a lemon twist and rosemary, and serve.

Guinigi Spritz Lucchesi

Ingredients: Guinigi Prosecco, 1.5 oz La Pivon Vermouth Rojo, Orange Twist or Slice. Method: Fill coupe glass with ice, add vermouth, fill with prosecco and garnish with orange.

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Guinigi Prosecco Rosé D.O.C. Treviso Millesimato 2020

This delicate wine is a blend of Glera and pinot noir grapes. The Glera harvested from the hills of Treviso, and the pinot from Friuli Venezia Giulia, known for its mild climate and mineral-rich clay soil.

Guinigi Prosecco Rosé has a soft pink hue, a nose of blood orange, wild strawberry and peach blossom, and a palate of apple, white peach, and citrus with refreshing acidity.

It makes great pairings with Caprese salad, creamy risotto, grilled vegetables, and fresh seafood. Find out more at <https://www.guinigiwines.com/>.

For your upcoming celebration of the National Prosecco Day, some words of wisdom from the prosecco experts:

"Prosecco should be poured chilled. Prosecco is young and should be drunk as soon as the bottle is opened. Prosecco should be consumed within the first year, as it doesn't have the same preservatives as Champagne. Prosecco is best enjoyed as an aperitif or after dinner." *Saluti!*

GUINIGI WINES / PROSECCO D.O.C. & PROSECCO ROSÉ D.O.C.