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POINTS

THE
tastingpanel
MAGAZINE

MIRABELLO PROSECCO DOC
BRUT, NV
Italy

Region:
Prosecco D.O.C

Grapes:
Glera

ABV:
11.5%

What:

A great example of 'house' Prosecco: zesty and versatile.

Where:

From selected parcels of Glera grapes grown northeast of Treviso. Hand harvested at optimum ripeness to give the required balance between aromatics and good acidity. Gentle pneumatic pressing followed by slow, cool fermentation in stainless steel. Second fermentation in pressure tanks, lasting 4 weeks.

Barcode:
8010471003457

Sales Info:
750ml , Case 12 , 39.68 lb.

Palletization:
55 cases / 5 Layers

MIRABELLO

Prosecco DOC

MIRABELLO

prosecco
DOC

PRODOTTO IN ITALIA



Food Pairings:

A fresh dry white with gentle floral and citrus aromas. Crisp and delicate on the palate with orchard fruit and lightly honeyed notes, balanced by lemony acidity and a fresh, dry finish. A highly versatile dry white, ideal as an aperitif or to accompany foods such as seafood, grilled fish, salads and cold white meats.

Tasting Note:

Appealing aromas of apple and stone fruit. The palate has citrus notes and fresh acidity. Soft and fruity on the finish. Serve as an aperitif, or as the perfect party wine!

