



MASQUERADE

PROSECCO VINO SPUMANTE

EXTRA DRY DOC

VARIETAL(S):

GLERA

ALCOHOL CONTENTS:

11%

TASTING NOTES:

BRILLIANT, VERY PALE STRAW. THE NOSE OF FRESH PEACH LIME ZEST AND SUBTLE ORANGE MUSCAT. VERY STEADY BUBBLE STREAM AND A CREAMY MOUSSE WITH THE PERFECT BALANCE OF TART, LEMONY ACIDITY. FLAVORS INCLUDE FRIED LEMON, LIME, AND LIGHT STONE FRUITS.

PAIRS WITH:

ENJOYING A GLASS OF MASQUERADE PROSECCO IS ALL YOU NEED. HOWEVER, IT DOES PAIR AMAZINGLY WELL WITH YOUR APPETIZER, DELICATE FISH, WHITE MEATS, AND SALAD. BEST SERVED CHILLED.

MORE INFORMATION:

THE WINE IS MADE WITH GLERA GRAPES AND MADE INTO WINE VIA THE CHARMAT SPARKLING METHOD, WHICH GIVES WINES APPROXIMATELY 3 ATMOSPHERES OF PRESSURE. THIS MEANS PROSECCO BUBBLES TYPICALLY LAST LONGER THAN BEER AND NOT USUALLY AS LONG AS CHAMPAGNE.

