



CA' DEL SETTE®

— GOURMET FOOD & BEVERAGE —

PROSECCO DOC

CA' DEL SETTE® LINE



Prosecco and its production found evidence at the end of the XVI century, when an English gentlemen named Fynes Moryson, a travel enthusiast, wrote about “Pucinum”, a wine loved by the ancient Romans and produced with Glera grapes. At a certain time, there has been the need to distinguish the wine produced in that area from that one of the surrounding areas, so they decided to name it Prosecco as the Tower of Prosecco erected in front of the Gulf of Trieste, because in that area were cultivated the Glera grapes. Other evidence of Prosecco wine can be found in the book “Il Rocolo Ditirambo”, written by the poet Aureliano Acanti from Vicenza, who exalts its superiority over other nectars. Long is therefore the tradition of Prosecco, which has survived to the present day, and today represents the “bubbles” par excellence, suitable for all occasions and able to satisfy the palate of all ages.

TYPE: Prosecco D.O.C. - Sparkling white wine, 5,5 atm.

GRAPE VARIETY: Glera 100%.

PRODUCTION AREA: Province of Vicenza.

SOIL TYPE: Gravelly, silty and clayey.

CHARACTERISTICS: Brilliant, pale straw yellow colour with greenish highlights. Rather fine and elegant perlage. The nose is fruity and floral, with hints of golden apple, pear and acacia flowers. Fresh on the palate, with good sapidity and persistence.

FOOD PAIRINGS: Excellent as an aperitif, with finger food in general and platters of cold cuts and cheeses, pasta with delicate meat sauces and white meat main courses. It is also ideal with summer soups, crudités and seafood dishes.

SERVING TEMPERATURE: 6-8 °C

ALCOHOL CONTENT: 11%vol

CODICE EAN 13 bt. 0,75 L: BT 8050148520344 / BOX x 6 BT 8050148520382



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