

MIONETTO PROSECCO DOC

Made with Organically-Grown Grapes

Founded in 1887 by Francesco Mionetto in the small village of Valdobbiadene, Mionetto has an established reputation for quality, tradition and innovation. In the heart of the Prosecco region, Mionetto produces exceptional wines with consistent national and international acclaim.

PRODUCTION AREA

COUNTRY: Italy

REGION: Veneto

APPELLATION: Treviso, DOC

The grapes for this wine are from a certified organic winery in the town of Vazzola in the hills of Treviso. The winery practices organic farming techniques and grows the grapes without synthetic chemicals and fertilizers.

GRAPE VARIETY

Glera, certified organic

HARVEST PERIOD

Grapes are harvested in second half of September.

VINIFICATION

Primary and secondary fermentation takes place in temperature-controlled stainless steel. The wine is vinified separately to ensure purity.

SENSORY PROFILE

APPEARANCE: Brightly yellow in color

AROMA: Delicate notes of elderflower and green apple

PALATE: An explosion of green apple on the palate with refreshing crispness from the delicate bubbles.

TECHNICAL DATA

ALCOHOL: 11%

ACIDITY: 6 g/l

SUGAR: 18 g/l

FORMAT: 750 ml



PAIRING SUGGESTIONS

Enjoy as an aperitif or during a meal, with Gorgonzola with dates or figs, Prosciutto with Melon.