

SANTA MARINA®

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Santa Marina Prosecco is produced in the picturesque DOC Prosecco region from 100% Glera grapes.

Region: Treviso & other select areas in the Prosecco region

Grape Variety: 100% Glera Grape

Soil: Mostly clay and sand. This gives the Glera grape its aromatic and mineral characteristics.

Secondary Fermentation: Charmat method

Colour: Pale-straw yellow with an elegant and persistent perlage.

Bouquet: Wide spectrum of aromas, including notes of honey, jasmine and wisteria with hints of apples and white peaches.

Taste: Hints of sweetness, well-balanced by a refreshing and crisp acidity.

Food Pairings: The aperitif wine par excellence, it can be enjoyed with seafood appetizers, sushi, chilled oysters or salads. Perfect for traditional Italian Spritz!

