



“Ti Amo”

Prosecco spumante brut DOC

Area of production

Province of Treviso

Grapes

100% Prosecco

Grapes are harvested around the middle of September and softly pressed; fermentation at controlled temperature, followed by the Charmat method.

Soil composition

Clay calcareous alluvial

Characteristics

Straw yellow in colour with light-green hues;
Delicate fruit bouquet, reminiscent of wild apples
and acacia flowers; dry, with subtle fruit and nut flavours.

Food pairings

Excellent as an aperitif, elegant companion to all sorts of appetizers and first courses.