



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Barocco Prosecco

Price	£10.49
Code	PROS095

A wine that begs to be drunk: fresh, young and crisp, with a lovely fruity character and a wonderful elegance that comes foaming from the glass.

Tasting Notes:

A pale clear colour, with a delicate and complex bouquet with fruity notes of peach and green apple. Fresh and light on the palate, with balanced acidity and body. Soft and easy to drink this is an outstanding Prosecco for the price.





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Specification	
Vinification	The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts is made at a controlled constant temperature of 18 °C. and is completed in 8-10 days. After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante basic cuvée. Afterwards the wine is filtered and stored in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Marti Notti-Charmat method) at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized, filtered and controlled before bottling.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Veneto
Area	Treviso
Type	Prosecco
Grape Mix	90% Glera, 10% Chardonnay
Genres	Vegan, Vegetarian
Vintage	NV
Style	Ultra Brut
Body	Refined, elegant and refreshing
Producer	Casa Vinicola Botter
Producer Overview	Lead by the third generation of the family, Casa Vinicola Botter has been producing wine for almost a century.
Closure Type	Cork
Food Matches	Ideal as an aperitif. Is also a perfect combination to hors-d'oeuvres and delicate first courses.