



# Prosecco

D . O . C .

Part of "Cavaliere d'Oro" wines collection - a selection of wine from the very best winemaking regions across Italy - this Prosecco DOC is sourced from the eastern portion of the Veneto where the Glera grape shows its aromatic expression.

## Vine

Glera 100%

## Winemaking

To make Prosecco, we start by making a still white wine from the Glera grape, once the still wine is made, we put that wine through a secondary fermentation to create the bubbles that we love in Prosecco.

A bright lively nose that exudes fresh citrus and green pear, accented by white floral notes. The limestone soils from the Veneto region give the wine its classic mineral cues that add levity and balance to the broad palate with a lasting finish. The wine is made in the Extra Dry style, which means it has a slight sweetness but the minerality and acidity balances it nicely keeping the wine from being sweet.

## Castello di Gabbiano

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