



Beavita
Conegliano Valdobbiadene Prosecco Superiore DOCG Extra Dry

Prosecco Docg

WHY WE LOVE THIS WINE

From carefully selected bunches, manually harvested in the area of excellence of Prosecco Superiore, comes to life Prosecco DOCG Beavita, a sparkling wine characterized by a fine perlage and a perfect balance. It is processed using the long Charmat method, with the addition of selected yeasts and careful temperature control.

It is a vintage product that stands out for its delicate notes of peach, rose and wisteria, wrapped in a floral bouquet of great refinement.

This Prosecco is ideal in combination with appetizers and appetizers, but reaches excellence when accompanied by first and second courses of fish and white meat.



PEACH



PEAR



FLOREAL

NATURALLY SPARKLING WINE

Grape variety	Glera
Alcohol	11% vol
Residual sugar	15-17%
Bottle size	0,75 l
Cork	Natural cork