

DE BORTOLI KV Prosecco Magnum NV NV



Category:	WINE		
Style:	SPARKLING METHODE		
Variety:	PROSECCO		
Region:	NEW SOUTH WALES		
Vintage:	NV		
Volume:	1L		
Vineyard:	Australia's natural home for Prosecco. Many families originated from Northern Italy where the Prosecco grapes are indigenous. Ideal climate and breathtaking scenery at the base of Victoria's snowfields.		
Vinification:	The wine is pressed and racked to stainless vats for fermentation. The wine is blended and the all important secondary fermentation begins that gives the final bubbles. This second fermentation gives creaminess and texture to the blend, before it is transferred under pressure, complete with bubbles, to bottle.		
Appearance:	Pale with green hues.		
Bouquet:	Fruit-driven with hints of green apple and wisteria		
Palate:	It tastes of apple and pear with fresh pithy lemon, gentle creaminess, complete with the very fine bubbles that we call 'bead'.		
Cellaring:	18 months		
Technical Analysis:			
Alcohol:	12.00%	Packaging:	6 x 1L
Hancocks Product:	29686		