



## Nino Franco

Primo Franco  
Prosecco Valdobbiadene  
Superiore D.O.C.G.

### REGION

Veneto

### VARIETY

100% Glera



Vineyard: Glera exclusively from high hillside vineyards and with harvest selection.

Vinification Technique: Pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks. Second fermentation in "cuve close". 30 day stay in bottles in the cellar before being sold. Charmat Method.

Colour: Pale, straw-coloured, bright

Serving Temperature: 6° – 8° degrees

### TASTING NOTES

Intense bouquet of exotic fruit and ripe apples with notes of almond and candied lemon peel.

The palate is typically sweet and fruity, balanced by an amiable acidity, finishing with a pleasant freshness.

### FOOD PAIRINGS

Unexpectedly great with salty snacks, meats and spicy foods. Traditionally served with pastries, fruit tarts, cake, macaroons and semi-frozen ice cream cakes or custards.