

Nino Franco

Nodi Valdobbiadene Prosecco Superiore DOCG REGION Veneto





Production Method: Charmat Method (Brut 6 g/l)



TASTING NOTES

Floral bouquet, with wisteria and rose aromas. Fruity notes of pear and goosberry. A lime note is present in the palate, smooth and intense with hints of stone fruits.

FOOD PAIRINGS

As an aperitif paired with finger food from the region: polenta, sopressa and prosciutto crudo. Great also with seafood, vegetable risotto and shortly aged cheese.