

Prosecco



Pirani

by Pirani group

about

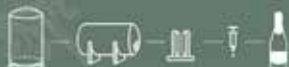
Prosecco Pirani was born out of the passion that *Mr. Andrea Pirani*, president of the Pirani Group, has always had for the world of bubbles and made in Italy excellences. A company path that is always growing, supported and strengthened by over 40 years of experience of the *Pirani Group* in the field of planning and realization of large commercial structures throughout the Italian territory, becoming a leader in the sector.

Prosecco Pirani Brand is also expanding abroad, producing and marketing a wide range of selected quality *Prosecco*, that is gathering consensus and appreciation from both the public and experts of the world of wine.

Mr. Pirani has been able to best interpret tradition with native products, with the collaboration of leading experts and oenologists respecting the environment, innovating in taste and modern and elegant packaging in step with the times.

charmat method

Pirani Prosecco is made using the Charmat method. This method produces wine with a fresh and gentle taste with the effervescent composition typical of Prosecco. The last phase is a secondary fermentation and is completed directly in the bottles, so that the wine once bottled is ready to be tasted.



www.proseccopirani.com



PROSECCO D.O.C. EXTRA DRY

Grape Variety: Glera
Alcohol by Volume (ABV): 11%

Flavour: Intense with notes of white fruit

Colour: Straw yellow with an elegant perlage

Serve with: Fish, delicate first courses and cheese.

“The soul of the aperitif”

To be served at: 8°C

Size: 150cl / 75 cl / 20 cl



Versatile



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