



PROSECCO

Prosecco is the traditional sparkling wine of northern Italy, made from the grape of the same name. Unlike Champagne, prosecco is made using the Charmat method, giving it freshness and purity... the perfect aperitif.

Coriole first produced prosecco in 2014, encouraged by a family member who was enthusiastic about the style of wine prosecco produces - unique, delicate, simple and fresh.

Tasting notes

You're met with a burst of honeysuckle, almond blossom, green apple and a twist of citrus oil on the nose. The palate is bright and tangy with wonderful crisp, fresh acidity, lime, grapefruit and strands of fine bubbles.

Serving suggestion

Bubbles make every occasion a celebration, and prosecco will not disappoint. Drink on its own or as the perfect aperitif with a lovely light seafood dish such as Kingfish ceviche topped with native finger lime.

Winemaker says

McLaren Vale grown grapes provide fruit and floral perfume, blended with fruit from the cooler Adelaide Hills, bringing lemon/lime driven fresh acidity. A small percentage of reserve wine aged in barrel adds complexity to the palate. We like to make a dry, true aperitif style.

Technical notes

Varietal comp: 100% Prosecco

Alcohol: 12.2%

Total acidity: 6.3 g/L

pH: 3.14

RS: 2.5 g/L

