SELECTION 23

NV PROSECCO

COLOUR AROMA PALATE Pale straw Crisp green apple Aromatic spring blossom with a gentle citrus finish

WINEMAKING

The grapes were harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised, left on lees and then filtered before bottling.

ENJOY WITH

Rosemary and olive oil focaccia with hummus, grilled oysters with white wine butter sauce, prosciutto wrapped asparagus

VINTAGE REGION CELLARING ALC/VOL PH ACIDITY NV Murray Darling Enjoy now 12% 3.21 5.3 g/L



N V **P R O S E C C O** WINE OF AUSTRALIA