

ZILZIE

SELECTION 23

breeze



NV PROSECCO

LIGHTER IN ALCOHOL

COLOUR _____ Crisp pale straw.
AROMA _____ Zesty green apple with a touch of bright citrus.
PALATE _____ Delightful bubbles and spring blossom with crisp green fruits and a gentle citrus finish.

WINEMAKING

Harvested in the cool night air to ensure peak freshness and quality, the fruit was cool fermented in individual batches in stainless steel. Lees stirring was employed to add length and roundness to the palate. The wine was then blended, stabilised, and filtered prior to bottling.

ENJOY WITH

Prosecco butter poached prawns with crusty bread, a classic chicken Caesar salad or Vietnamese spring rolls.

VINTAGE _____ NV
REGION _____ Victoria
CELLARING _____ Enjoy early

ALC/VOL _____ 8.5%
PH _____ 3.09
ACIDITY _____ 6.50 g/L

NUTRITIONAL INFORMATION

SERVINGS PER BOTTLE (5) Av. Serving Size 150ml	AVERAGE QTY Per Serve 150ml	AVERAGE QTY Per Serve 100ml
Energy	356kJ (85 Cal)	237kJ (56 Cal)
Protein	0.3g	0.2g
Fat	<0.1g	<0.1g
Fat - Total	<0.1g	<0.1g
Fat - Saturated	<0.1g	<0.1g
Carbohydrate	2.6g	1.7g
Carbohydrate - Total	2.6g	1.7g
Carbohydrate - Sugars	<5mg	<5mg
Sodium	<5mg	<5mg

*At least 25% lighter in alcohol and calories compared to 750mL NV Selection 23 Prosecco



No animal derived products were used in the making of this wine.