



ITALY
SPARKLING



CASTELLO LONGOBARDO PROSECCO

Region: Treviso, Veneto, Italy

Grape: Glera

ABV: 11%

TASTING NOTES

Nose: Fresh and vibrant, expressing typical orchard fruit aromas layered with enticing exotic hints.

Palate: Clean, crisp, and beautifully balanced with a fine, persistent perlage that keeps the palate lively.

SERVING

Serving Temperature: Enjoy chilled (typically 6–8°C)

Pairing: Highly versatile; it acts as an ideal opening aperitif, pairs seamlessly with refined lunch courses, and functions beautifully as a refreshing palate cleanser.

VINIFICATION

The grapes are harvested in September from alluvial, clay-loamy soils that are rich in minerals. Vinification follows a traditional white winemaking process without skin contact, utilizing a reductive technique on clean must at a controlled temperature of 19–21°C with selected yeasts. The sparkling secondary fermentation is then completed in autoclaves following the short Charmat method.



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