



ITALY
SPARKLING



SANMARTINO PROSECCO

Region: Treviso, Veneto, Italy

Grape: Glera

ABV: 11%

TASTING NOTES

Nose: A vintage-driven bouquet where beautiful, elegant hints of flowers predominate.

Palate: Harmonious and perfectly balanced on the palate with a well-rounded aftertaste. The mouthfeel is defined by very thin and highly persistent bubbles

SERVING

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

Pairing: An absolute excellence when served as an upscale aperitif or paired alongside refined fish and seafood dishes.

VINIFICATION

This Millesimato is crafted from the estate's finest grapes, which undergo a brief cold cryomaceration. The base wine then undergoes a long Charmat Method fermentation in temperature-controlled tanks using selected yeasts. This extended contact with the lees gives the wine its remarkably fine, persistent perlage.



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