



The Independent Prosecco: the bubbliest side of a classic.

The Independent Prosecco follows this process: selecting the best grapes of 2014 from Fantinel estates in Tauriano di Spilimbergo.

A **Limited Edition prosecco** with a unique **Italia Independent look**, characterised by its pied de poule pattern on the label.

Once uncorked, The Independent Prosecco holds within the top quality of Fantinel's sparkling ability at creating wines, thanks to its subtle perlage, its flowery and fruity fragrance and its velvety flavor.

A product intended to fit the most refined tastes and sophisticated styles.

Technical sheet

Grapes: Glera (100%).

Vineyard soil: gravelly.

Training system: Guyot.

Sparkling wine-making method: Charmat (100 days in small steel tanks).

Bead: subtle and lasting.

Appearance: light straw yellow with lime green glare.

Nose: intense and elegant, rich of flowery notes and delicate fruity extracts.

Palate: tempting and velvety.

Alcoholic strength: 12% vol.

Ideal serving temperature: 7-8°C.

Pairings: aperitif, perfect with fish-based starters.