

PROSECCO 0.15 MILLESIMATO

91 points Antonio Galloni-Vinous
90 points James Suckling
92 points Luca Maroni

Antonio Galloni
vinous
explore all things wine

91 POINTS



Prosecco 0.15 Millesimato is produced from an innovative method of vinification.

The must is chilled to 0°C followed by a single fermentation at 15°C, exalting and maintaining its precious fruity aroma with golden apple notes.

“A dusting of gingery spice and almond extract gives way to young peach and hints of smoke as it blossoms in the glass. This is round and soothing to the senses, traversing both savory and sweet, as hints of sour citrus are offset by ripe apple and melon tones. It tapers off clean, yet leaves pretty inner florals and hints of kiwi to linger. This is a nicely balanced Extra Dry Prosecco that hides its residual sugar very well.”

Ideal as an aperitif, throughout the meal and in any occasion that requires a toast.

DE STEFANI

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