

batíso

BATISO PROSECCO DOC BRUT

Delicate aromas and graceful tastes arise from the perfect symbiosis between a mild microclimate, with a wide temperature variation, and an extremely ancient terrain, rich with limestone and clay that originated from the rising of the sea bottom. Following our quality criteria, we introduce an exclusive line of Prosecco: "Batíso".

Elegant, impressive perlage.



Colour *Bright straw yellow.*

Nose *Rich in its peculiar perfumes with citrus and floral notes, combined to a pleasant hint of bread crust.*

Taste *A lively and wonderful energy goes along the freshness and full-body of this dry and well-rounded wine, with a medium-long finish of fruity notes.*

Method of production Charmat-Martinotti method.

Alcohol 11%.

Harvest Harvested by hand in the second half of September.

Grape Glera.

Residual sugar 8-10 gr/l.

Bottle size 0,75 l. - 3,0 l. - 6,0 l.

Food matching Recommended with vegetables or fish starters, seafood and baked fish or, as it is common in the area of production, with any course.

How to serve Serve at 4°-6°C, preferably in an ice bucket.

How to list on wine menus Prosecco DOC brut, 2015, Batíso.



Batíso Agricola

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