



Our Wines
San Giuseppe



**SAN GIUSEPPE
SPARKLING PROSECCO**

About this Selection:

Vivacious. That's an apt description for San Giuseppe's Sparkling Prosecco. Bubbly and bursting with personality, this tingly, sparkling white goes well with appetizers, seafood, shellfish and white meat. It's a refreshing rush of flavor that makes any occasion a special one—and more affordable than champagne.

The Grape:

Grown on the hills of Conegliano and Valdobbiadene, Prosecco grapes are encouraged to soak up the rays during the sun-drenched summer season in Italy's Veneto region. The fruit's late ripening gives it a unique, delightfully dry aftertaste, making it the perfect grape for a sparkling wine.

Winemaker Notes:

Using customary sparkling winemaking methods that retain the tiny bubbles in the wine, San Giuseppe's Prosecco goes through a natural fermentation process at a controlled temperature. This ensures a sparkling wine that is clean, balanced and tasty.

Tasting Notes:

Sparkling Prosecco has an inviting straw-like yellow color and a complex floral nose. It awakens the palate with a burst of pronounced fruitiness that is both crisp and tart, mouth-filling and refreshing. It is best served at a cool temperature of 43-46° F.