BERICANTO

TERRITORY EXCELLENCE

Alcohol:
11% by Vol.

Serving Temperature:
4°-6°C

Aging:
from 1 to 3 years

Denomination:
Prosecco DOC
Millesimato

Bottle:
750 ml
Bericanto Muvria 750 gr
80 (5x16 layers)
EAN Code:
8008900009514

Bericanto 1754
Prosecco DOC Brut Millesimato
Raise your glasses!

Nothing is cheerier than a cheer with a glass of **Bericanto Prosecco** in hand. Its bubbles are born from grapes that have breathed the breezes of the **Colli Berici**, have appreciated the sun and loved the green flowery meadows. A special sparkling wine, since it was designed to celebrate with a bang our partnership with the winemakers of this magical wine area, in the Veneto region. Add a **juicy, crunchy, irresistible charm** and Bericanto Prosecco is the perfect complement to honor all parties. An explosion of happiness that everyone will appreciate.

Key points:

- ✓ *An exclusive wine project celebrating more that 20years of our successful partnership with pur local vinegrowers*
- ✓ *Glera grape*
- ✓ *Basaltic and volcanic territory, renowned for the white rock*
- ✓ *Benefit Corporation*
- ✓ *Sustainable Certfied SQNPI*

SUSTAINABLE WINERY 3E EQUALITAS

SQNPI QUALITÀ SOSTENIBILE
SISTEMA DI QUALITÀ NAZIONALE PRODUZIONE INTEGRATA

Certified B Corporation MAKING BUSINESS A FORCE OF GOOD

Tasting Notes

The bottle has class thanks to the reliefs that decorate it transparency. A **perfect packaging** to highlight the **golden yellow colour** of the Prosecco inside. A perlage that spreads scents of lemon, yellow peach, and jasmine. Its aromatic clarity immediately jumps to the nose. A dry, **super fresh taste**, with a chalky minerality, ended by a foamy, juicy, and citrus **persistence**.

Best Food Pairings

This Prosecco is already a show-off. **Its creamy bubbles are hypnotic**. It will become your favorite sparkling wine if you pair it with these recipes: shrimp and vegetable tempura, fried anchovies, baked cod fillets, fish balls, fried tofu, ratatouille, pasta Primavera, canapés with salmon and cream cheese, asparagus au gratin, canapés with bresaola Grana Padano and lemon, fried radish, french fries. We will reveal you a secret … **Bericanto performs tasty magic alongside the most appetizing fried foods**.

Website: https://bericanto.it - Email: info@cieloeterravini.com - Phone: +39 0444 485211