

Cinzano Pro-Spritz

DRY SPARKLING WINE

A new tailor-made dry blend sparkling wine designed by our oenologists in order to guarantee the perfect Aperol Spritz experience.

The new dry sparkling wine blend is fresh, fizzy, delicate and fruity, with mostly apple and pear aromas. The Pro-Spritz taste profile, with its light scent and touch of smoothness on the palate, is specially tailored, to prepare the Aperol Spritz.

Meant to be enjoyed young and well-chilled in Aperol Spritz or even in cocktails with complementary fruits. Easily the right choice for sharing with friends.

PRODUCTION

Glera and Garganega grapes, harvested in September, in the Veneto region (Italy). Vinification: Charmat method. Stainless steel tank refermentation.

PERLAGE

Fine, numerous and persistent.

COLOUR

Light straw yellow.

AROMA

Light and refreshing, fruity, floral, herbaceous, white flowers, pear, apple, banana, white flowers, hints of almond and ripe plum, some mineral notes.

TASTE

Crisp and well-balanced acidity, with just enough residual sugar to add a touch of smoothness.

FOOD PAIRING

Serve chilled (4-6°C). Perfect for an everyday aperitivo, open it well-chilled with simple savoury fingerfoods, like focaccia and bruschetta. Very refreshing, suitable for almost every appetizer.

Alcohol: 11,5% | Sugar: 22 g/l | Acidity: 5,5 g/l | Format: 750 ml

TASTING NOTES



OFF TRADE RSP (BOTTLE)	ON TRADE RSP (APEROL SPRITZ)	SALES CODE 750ML	BOTTLE SIZE (MM)	CASE SIZE (MM)
R95	R55 - R65	8 000020 107057	337 (H) 88,9 (D)	275 (L) 184 (W) 343 (H)