





LIGHTER



NV PROSECCO

COLOR —	Light straw.
AROMA —	Vibrant green apple layered
AKOMA —	with refreshing citrus.
PALATE —	Lively bubbles with spring blossom,
	nashi pear and a gentle citrus finish.

WINEMAKING

Harvested during the cool night hours to preserve its freshness and quality, the fruit underwent cool fermentation in individual stainless steel batches. Lees stirring was used to develop length and roundness on the palate. The wine was then blended, stabilised, and filtered before bottling.

ENJOY WITH

Seafood linguine garnished with lemon or, honey baked brie with quince and walnuts served with crusty bread.

VINTAGE	NV	ALC/VOL ——	8.5%
REGION ———	Victoria		3.09
CELLARING —	Enjoy young	ACIDITY ——	6.50g/L

NUTRITIONAL INFORMAT	ION	
SERVINGS PER BOTTLE (5)	AVERAGE QTY	AVERAGE QT
Av. Serving Size 150ml	Per Serve 150ml	Per Serve 100m
Energy	356kJ	237k.
	(86 Cal)	(56 Cal
Protein	0.3g	0.02
Fat - Total	<0.1g	<0.1
Fat - Saturated	<0.1g	<0.1
Carbohydrate - Total	2.6g	1.7
Carbohydrate - Sugars	2.6g	1.7
Sodium	<5mg	<5mg

*AT LEAST 25% LIGHTER IN ALCOHOL & CALORIES COMPARED TO 750mL NV ZILZIE ESTATE PROSECCO