Z I L Z I I S E L E C T I O N 2 3

NV PROSECCO

COLOUR Pale straw.

AROMA Citrus lift and red apple.

PALATE Fragrant florals, tantalising bubbles

and a gentle citrus finish.

WINEMAKING

The grapes were harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised, left on lees and then filtered before bottling.

ENJOY WITH

Grilled chicken with mango salsa and citrus couscous, or pan-seared scallops with brown butter and asparagus.

VINTAGE NV
REGION Victoria
CELLARING Enjoy now
ALC/VOL 10.5%
PH 3.26
ACIDITY 6.6g/L

