

Prosecco Rainbow

BACKGROUND

The Accademia degli Acquavitali was a prestigious Venetian trade school renowned for teaching the art of winemaking and distillation from 1608 to 1806. Accademia celebrates this iconic institution and revives a four-century-long tradition, proudly aiming to create with absolute authenticity the finest expression of Italian sparkling wine.

TERROIR & VINTAGE NOTES

Deep soils are comprised of rock, sand, and clay. Sitting at mostly low elevations at gentle slopes, nights are generally cooler due to the heavy air descending through the path created by the Prealps of Belluno in the north and the Adriatic Sea in the south.

WINEMAKING & AGING

ACCADEMIA Prosecco DOC Brut, is produced with the Martinotti or Charmat method, which creates the unique characteristics for sparkling wines: liveliness, elegance and versatility.

TASTING NOTES

Straw yellow with gold reflections, and fine, persistent perlage. Recalls green apples, white peaches, and citrus fruits, with delicate hints of acacia flowers on the finish. Fresh, light, and pleasantly lively, with a good balance between acidity and sweetness, making it elegant and refined.



ORIGIN

Prosecco DOC, Treviso, Italy

GRAPE VARIETIES

100% Glera

SIZES

750ml

TECHNICAL DETAILS

ABV: 11%, Closure: Cork



750ML

