nv prosecco

BTW
ZILZIE WINES

colour: pale golden straw with a light green hue
aroma: floral and crisp green apple
palate: apple and honeydew notes with a zesty finish

winemaking
The fruit was harvested when the temperature was coolest to retain maximum fruit flavour and freshness. The juice was cool fermented in stainless steel with a neutral yeast strain to bring out the inherent varietal flavours. The wine was held on yeast lees to preserve freshness and soften. After secondary fermentation, the wine was bottled to retain a natural carbon dioxide resulting in a refreshing spritz.

enjoy with
a selection of cheese, canapes, or on it's own.

vintage: nv
region: murray darling
cellaring: best enjoyed young and fresh
alc/vol: 11.5%
pH: 3.2
acidity: 6.5 g/l