

ZILZIE

ESTATE

heart | land | river | hands

NV PROSECCO

COLOUR

Pale straw

AROMA

Fresh green apple

PALATE

Fragrant spring blossom with a soft 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 crostini with burrata, figs & prosciutto, chargrilled seafood with lemon aioli and romesco

VINTAGE

NV

VARIETALS

Prosecco

REGION

South Eastern Australia

CELLARING

Bets enjoyed young

ALC/VOL

12%

PH

3.21

ACIDITY

5.3 g/L



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IOS



ANDROID

