



## BOTTEGA ACCADEMIA PROSECCO DOC

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The Glera grape is used to make Accademia Prosecco DOC, which gives it a fresh, light, pleasant, and lively taste, as well as a good balance of acid and sugar, making it elegant and refined. Green apples, white peaches, and citrus fruits, with a delicate hint of acacia flowers.

### PASSER TIL

Aperitif, shellfish and fish

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<b>Produsent:</b>	Dist. Bottega	<b>Vectura nr:</b>	167235
<b>Underkategori:</b>	Prosecco	<b>Pris (eks mva):</b>	164.30
<b>Land:</b>	Italy	<b>Til salg gjennom:</b>	Vectura // Grossist
<b>Region:</b>	Veneto	<b>Importør:</b>	Gavin AS
<b>Apellasjon:</b>	DOC	<b>Størrelse:</b>	75cl
<b>Druer:</b>	Glera 85%, Chardonnay 15%	<b>Ant. pr. kart:</b>	6
<b>Lagring:</b>	Ready to drink now, but can also be stored	<b>Alkohol:</b>	11%

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STRAG  
GRUPPEN