



TASTING NOTES

This gently semi-sparkling Prosecco, which is a bright, straw-yellow color, offers the same delicate, aromatic, and fresh aromas as traditional Prosecco. Hints of bread, oranges, and lemons, but in a gentler 'Frizzante' style.

Tavernello

Prosecco Frizzante

COUNTRY	ABV
Italy	10.5%
REGIONS	VARIETALS
Veneto & Friuli	85% Glera
APPELLATION	15% Other white
DOC Prosecco	

WINERY

Caviro, Italy's leading wine group, was founded as a farming cooperative in 1966 in the heart of Emilia-Romagna. Their mission is to enhance winegrowers' grapes in a territory with a rich wine identity. Since their founding, the group has grown to include 13,000 winegrowers across seven Italian regions.

Tavernello is Caviro's flagship brand and is the number-one wine brand in Italy. Enjoyed by Italian families for over 30 years, the wines are approachable varietals and blends that celebrate and represent the Italian lifestyle. The exceptional quality and value for money makes Tavernello's wines ideal everyday drinkers.

As a cooperative, Caviro is dedicated to sustainability with the vision of managing the land so it can be passed on to future generations. They have received leading sustainability awards for their holistic and dedicated approach to economic, social, and environmental sustainability, adding even more value to every glass of Tavernello.

ABOUT THE WINE

The wine is the result of destemming, traditional pressing and an 8-day fermentation at 16°C-19°C in 300-600 hl tanks. This is followed by a second fermentation which lasts for 30 days. The wine is then stored in stainless steel tanks for up to 6 months until it bottled at a pressure < 2 bar with 13 g/l of residual sugar and total acidity of 5.70 g/l