



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Pure Prosecco

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<b>Price</b>	£10.49
<b>Code</b>	PURE035

Our all-time bestselling sparkler - a favourite with customers and staff alike. Hugely enjoyable, this gentle, easy-going, everyday drinking fizz from North Eastern Italy, will go down a treat. Made to our own specifications, this is a great example of good value Prosecco.

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### Tasting Notes:

The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes, leading to a light and refreshing finish.

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Specification	
<b>Vinification</b>	Like all good Proseccos, this wine is made from 100% Glera, the local grape to this region of Veneto. The grapes are picked in the cool of the morning to avoid any oxidation or skin discolouration, and the grapes pressed lightly to release the best and most flavoursome juice. Fermented in a series of tanks, using the Charmat (closed Tank) method, the wine is inoculated with selected yeasts, fermented and clarified under pressure in tank, and the wine bottled young to preserve the natural grapey fruit and delicious acidity and forward fruit notes that this style of wine is famous for.
<b>ABV</b>	10.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Veneto
<b>Area</b>	Treviso
<b>Type</b>	Sparkling Wine
<b>Grapes</b>	Glera
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	NV
<b>Style</b>	Extra Dry
<b>Body</b>	Refined, elegant and refreshing
<b>Producer</b>	Casa Vinicola Botter
<b>Producer Overview</b>	Lead by the third generation of the family, Casa Vinicola Botter has been producing wine for almost a century.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	The perfect accompaniment for smoked salmon bellinis with crème fraiche.