

BTW

ZILZIE WINES

NV Prosecco

Colour: Pale straw

Aroma: Crisp green apple

Palate: Fragrant spring blossom with a gentle
lemony finish

Winemaking

The fruit was 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 prior to bottling.

Enjoy with

Prosciutto wrapped breadsticks, seafood appetizers and fried calamari, focaccia with homemade hummus



Vintage: _____ NV

Region: _____ South Eastern Australia

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 12%

pH: _____ 3.21

Acidity: _____ 5.30 g/l