

## NV MadFish Prosecco

**Variety**

Prosecco

**Region**

Australia

**Numbers**

Alcohol 10.5% v/v

Acidity 6.5 g/L

Residual Sugar 10.0 g/L



### About Prosecco

To most of us, Prosecco is a refreshingly uncomplicated, yet stylish fizz that needs not a special occasion nor a large bank balance to enjoy.

If you delve a little deeper. i.e. internet search, the story of Prosecco is ancient, circuitous and fascinating.

With humble beginnings in the north east of Italy as early as 79AD, Prosecco was regarded for its medicinal qualities, enjoyed for its wonderful apple bouquet and originally was not fizzy. A few other interesting facts or fictions about Prosecco include:

- It originates from the small village of Prosecco, now a suburb of Trieste.
- It comes in 3 levels of fizziness - sparkling or spumante, fizzy or frizzante and still or tranquillo.
- It is made primarily from the Prosecco grape which has a fruit focus of apple, pear, and lemon.

The majority of modern Prosecco is made using the “Italian Method” for making sparkling wine. Here the second fermentation that creates the bubbles occurs in stainless steel pressure vessels, giving a wine which is simply fresh and loaded with fruity, floral aromas.

Premium grapes from Australia’s finest wine growing regions have been blended to create MadFish Prosecco. This lively sparkling pays homage to Old World tradition while showcasing the vibrancy and freshness of New World terroir.

### Tasting Notes

Notes of golden delicious apples, Beurre Bosc pear and ginger spice are captured in the first effervescing notes that take flight from the glass. Crisp flavours of tart apple flesh are beautifully balanced by a honeyed and creamy richness. From the very first sip, a lovely mousse texture fills the palate, creating a wonderfully sensual, textural and flavourful experience.

### When to Drink and With What

Prosecco is the ultimate social butterfly, easy going, popular at any party and enjoyed by all. Drink as a refreshing aperitif with canapes of fresh seafood, zesty Asian inspired salads, antipasto or tapas.