

Lo Duca

Prosecco

Extra Dry



Lo Duca Prosecco is a DOC extra dry Spumante style sparkling wine from Northern Italy. The Veneto region outside the town of Suave, Italy is where Lo Duca produces this beautiful Prosecco.

Predominantly made from Glera grapes our Prosecco is quite fruity and flowery. Produced in a large stainless steel, pressurized tank to produce amazing bubbles!

No added chemicals making for a very clean, crisp taste. Notes of tropical fruits, banana cream, hazelnut, vanilla and honeycomb. Perfect for your mimosa, on its own or for a wedding toast or of course as the Italians use it, for a welcome drink!

The Capricorn label is actual 3000 year old Atruscan art found in a nearby cave adjacent to the Lo Duca vines! Enjoy cold!

Typology: Vino spumante extra dry, white sparkling wine

Package: .750ml, 6 per case

Classification: D.O.C.

Region: Veneto

Grape: Glera

Aging: 5 months steel 3 months turned in the bottle

Alc. By Vol. 11.5%

Color: Pale straw

Bouquet: Floral hints

Taste: light fruity, golden apple

Pairing: seafood, appetizers

UPC: 013148435191

