



# SARTORI

DI VERONA



## **“Erfo”**

### **Prosecco spumante brut DOC**

**Area of production**  
Province of Treviso

**Grapes**  
100% Prosecco

Grapes are harvested around the middle of September and softly pressed; fermentation at controlled temperature, followed by the Charmat method.

**Soil composition**  
Clay calcareous alluvial

**Characteristics**  
Straw yellow in colour with light-green hues;  
Delicate fruit bouquet, reminiscent of wild apples and acacia flowers; dry, with subtle fruit and nut flavours.

**Food pairings**  
Excellent as an aperitif, elegant companion to all sorts of appetizers and first courses.

**Bottle size 750 ml**    **Item code PSPBB06ERF**  
**Bottle size 200 ml**    **Item code PSPBP24ERK**