

VOGA ITALIA™

PROSECCO DOC STILL



VOGA Italia, known for its award-winning wines, rich in flavor and full of character, and its chic cylinder and elegantly curvaceous bottles introduces a new way to enjoy Italy's beloved signature wine; VOGA Prosecco DOC Still.

Produced since Roman times, Prosecco has evolved over the centuries to being made as both a sparkling and a still wine. Today the Prosecco DOC recognizes three styles: Spumante (fully-sparkling), Frizzante (semi-sparkling), and the largely unknown, Tranquillo or Still. Enjoyed in Italy, Still Prosecco has been unlikely to be found on American retail shelves and wine lists; *until now*.

GRAPE: Glera
REGION: Veneto; Prosecco DOC
ABV: 10.5%

AROMAS: Fresh and fruity, characterized by notes of green apple, pear and citrus with floral undertones.

FLAVORS: The smoother creamier texture of the still wine highlights the signature zest and crispy character of the Glera grape and mingle perfectly with hints of white blossom, green apple, pear and white peach.

SUGGESTED PAIRINGS: A refreshing warm weather wine, ideal on its own or as an aperitif, extremely versatile with food, the crisp acidity cuts through rich or fatty foods; light appetizers, seafood, sushi, fish & chips, French fries, charcuterie, spicy pork and chicken dishes, creamy or salty cheeses.

SERVING TEMPERATURE: 45° - 50° F for optimal crispness and refreshment.

You've tasted the bubbles, now taste the wine.

