

NV MOJO PROSECCO

REGION

South Australia

GRAPES

Glera

THE LOW DOWN

Picked at the crack of dawn to retain freshness. Fruit was pressed and gently squeezed to avoid any colour or phenolic pick up. Juice was then transferred via chiller to stainless steel for fermentation. Once blended, the all important secondary fermentation began giving the prosecco the creamy racy finish. Retaining its exciting fizz, the wine was bottled.

TASTING NOTE

Designed to be drunk young, think heady aromas of apple, fresh fruit and citrus. The palate is soft and approachable with a mouth filling freshness balanced with brilliant crisp acidity. Racy, apple, crunchy. Serve chilled, between 6-8 degrees.

FOOD MATCH

As a stand-alone, prosecco is always fantastic to kick things off, but you can never go wrong pairing with fresh eats. Our favourite? Crispy prosciutto, fresh rock melon, rocket, drizzled with fresh olive oil. Bon Appétit!



S O U T H A U S T R A L I A

PROSECCO

racy • apple • crunchy