



LATISTELLO





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PROSECCO LATISTELLO

Noblesse, elegance, lightness. All these characteristics are married in our Italian sparkling wine Prosecco Latistello, which stands out for its fresh and sophisticated taste. Its fruity notes of green apples and peaches with a light floral aroma are particularly appealing. It can be enjoyed in its pure form, or mixed cocktails such as Aperol Spritz, Bellini and others. It's simply perfect for a variety of formal and more casual social events, or simply for a quiet evening at home. Its charm is best displayed in combination with pasta, salads, fish dishes or seafood. It also excels with Thai, Japanese and other exotic cuisines. It is best enjoyed chilled to 5-8°C.

What is Prosecco?

The name Prosecco is a protected designation of origin for sparkling wines (spumante and frizzante) produced in north-eastern Italy, specifically in the Veneto and Friuli regions. Prosecco is primarily made from the Glera grape variety, which must account for at least 85% of the wine. The remainder can be made up of admixtures of other varieties such as Chardonnay, Pinot Bianco, Pinot Grigio and others.



VILLA DEGLI OLMI

The story of the Villa degli Olmi family winery dates back to the turn of the 19th and 20th centuries, when great-grandfather Giovanni began to produce and trade wine in addition to breeding silkworms. Giovanni's wines were of superior quality, highly sought after and appreciated. Today, the fourth generation is in charge - Luciano, Matteo and Camilla. They have been instrumental in the development, innovation and expansion of the foreign clientele, now supplying more than 30 countries. Despite the relatively extensive growth of the family business, the premium quality, passion for wine and the terroir remain. The winery owns about 70 hectares of carefully selected vineyards with different soil types to develop a variety of products. They are located between the provinces of Padua and Vicenza and most of them are dedicated to the cultivation of Glera, Cabernet Sauvignon, Chardonnay and Pinot Grigio.




LATISTELLO Frizzante bianco secco

white, lightly sparkling wine, brut

A fresh, crisp frizzante with delicate bubbles.

A typical Italian frizzante with fruity notes of pears, peaches and green apples. The wine boasts a mineral flavour and pleasant acidity in the long finish.

Excellent with appetisers, fish or as an aperitif.

 750 ml,
alc. 10 % obj.

 carton 6 x 750 ml,
pallet 105 cartons




PROSECCO Latistello DOC Frizzante

white, lightly sparkling wine, extra dry

Variety: Glera

A creamy delicate wine with pleasant bubbles and a characteristic fruity and very fresh taste. It features beautiful notes of green apples, peaches, pears and citrus fruits. Floral and fruity on the nose.

Excellent with appetisers, fish or as an aperitif.

 750 ml,
alc. 10 % obj.

 carton 6 x 750 ml,
pallet 105 cartons



PROSECCO DOC Latistello spumante extra dry


white sparkling wine, extra dry

Variety: Glera

A fresh and fruity prosecco with a beautiful golden colour.

Refined with elegant bubbles and the typical pleasant bouquet of apples and peaches.

Superb as an aperitif or served with fish, desserts and fresh salads.

 750 ml,
alc. 11 % obj.

 carton 6 x 750 ml,
pallet 80 cartons




PROSECCO DOC Latistello spumante extra dry Rosé

rosé sparkling wine, extra dry

Variety: Glera

An exceptional, creamy frizzante with a fresh floral and fruity bouquet. The wine is light but full-bodied on the palate with fresh notes of strawberries and cranberries. The colour is pale pink with delicate nuances.

Excellent as an aperitif or served with fish, shellfish and desserts.

 750 ml,
alc. 11 % obj.

 carton 6 x 750 ml,
pallet 80 cartons




PROSECCO DOC Pas Dosé 20 Righe

white sparkling wine, nature brut

Variety: Glera

An elegant frizzante wine with delicate, persistent bubbles and almost zero residual sugar, which enhances the primary aroma and character of the variety. Intense, structured and luscious on the palate with a characteristic aroma of apples and white blossoms.

Superb with appetisers, pasta, seafood or as an aperitif.

 750 ml,
alc. 11 % obj.

 carton 6 x 750 ml,
pallet 80 cartons

Rossini

Basic ingredients

- 5 cl strawberry puree
- 10 cl quality prosecco
- Strawberry for garnish

Instructions

1. Pour the strawberry puree into a chilled glass and then top up very slowly with prosecco.
2. Finish off with a fresh strawberry.



Bellini

Basic ingredients

- 2.5 cl peach puree
- 1.5 cl peach liqueur
- Quality prosecco to top up
- Slice of peach for garnish

Instructions

1. Pour the peach puree and liqueur into a shaker and add a bit of prosecco.
2. Add a few ice cubes, close and shake thoroughly.
3. Pour carefully into a glass and top up with prosecco.
4. Finish off with a slice of peach.



Aperol Spritz

Basic ingredients

- 6 cl quality prosecco
- 4 cl Aperol
- 2 cl soda
- A few slices of orange for garnish

Instructions

1. Fill a glass with ice cubes.
2. First pour in the soda, then the Aperol and finally top off with prosecco in a slow rotating movement.
3. If you have a large glass, you can increase the volume of ingredients while maintaining the ratio of 1 : 2 : 3.
4. Finish off with a few orange slices.



Sunset Spritz

Basic ingredients

- 3.5 cl Tanqueray No. Ten gin
 - 1 cl Aperol
- 1 cl elderberry syrup
- 8 cl quality prosecco
 - 2 – 3 cl soda to top off
- Slice of orange, strawberries and mint leaves for garnish

Instructions

1. Fill a glass with ice cubes, add the gin, Aperol, syrup and then pour in the prosecco very slowly.
2. Top off with water, stir and finish off with slices of orange, strawberries and mint.





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