



IMANI DE BERNARD MAGREZ

Imani, the benchmark for Prosecco, comes from north-east Italy between the Dolomites and the Adriatic Sea. Fruity and lively, this wine is part of Italy's cultural heritage and art of living.

APPELLATION

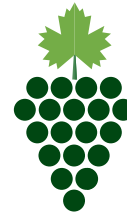


Prosecco D.O.C

SOIL TYPE

Morainic origin

GRAPE VARIETIES



■ Glera

ASSEMBLY



■ 100% Glera

ANNUAL YIELD



■ 60Hl/Ha

FOOD AND WINE PAIRING



Seafood

TASTING

EYE

Pale and shiny

NOSE

Fruity and lively

MOUTH

Rich apple, lemon and grapefruit fragrance

FOAMING AND AGEING

-

VINIFICATION

- The first fermentation takes place in temperature-controlled vats, using selected yeasts
- The second fermentation takes place in a closed vat using the Charmat method.

