

Z Δ GO

ZAGO PROSECCO MILLESIMATO BRUT

COUNTRY OF ORIGIN

Italy

APPELLATION

Friuli

VARIETALS

Prosecco

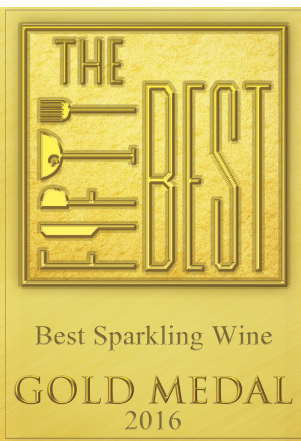
TASTING NOTES

Dry, fresh, and tasty with lasting reminders of delicate essences of flowers and ripe fruit with rich aromas of citrus and vegetal notes. Recommended to celebrate, as an aperitif, with hors d'oeuvres, or with main dishes of vegetables, shellfish, baked fish, white meats or sushi.

Aroma: Golden delicious apples, Bartlett pear, white grape juice, explosive tropical fruit, ripe banana, lemon-lime soda, white flowers, chamomile, rose water, soft floral.

Palate: Pear, Bartlett pear, Bosc pear, apple, plum, ripe honeydew, citrus, orange, white grapefruit pith, white flowers, ginger, slight spice, soft round bread, doughy bread, bright acidity, great mouthfeel.

Finish: Apple, dates, creamy, slightly tart, slight spice, wood, clean, fresh.



 **Classic Wines**
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Z Δ GO

ZAGO PROSECCO MILLESIMATO BRUT

COUNTRY OF ORIGIN

Italy

APPELLATION

Friuli

VARIETALS

Prosecco

TASTING NOTES

Dry, fresh, and tasty with lasting reminders of delicate essences of flowers and ripe fruit with rich aromas of citrus and vegetal notes. Recommended to celebrate, as an aperitif, with hors d'oeuvres, or with main dishes of vegetables, shellfish, baked fish, white meats or sushi.



Aroma: Golden delicious apples, Bartlett pear, white grape juice, explosive tropical fruit, ripe banana, lemon-lime soda, white flowers, chamomile, rose water, soft floral.
Palate: Pear, Bartlett pear, Bosc pear, apple, plum, ripe honeydew, citrus, orange, white grapefruit pith, white flowers, ginger, slight spice, soft round bread, doughy bread, bright acidity, great mouthfeel.
Finish: Apple, dates, creamy, slightly tart, slight spice, wood, clean, fresh.

Z Δ GO

ZAGO PROSECCO MILLESIMATO BRUT

COUNTRY OF ORIGIN

Italy

APPELLATION

Friuli

VARIETALS

Prosecco

TASTING NOTES

Dry, fresh, and tasty with lasting reminders of delicate essences of flowers and ripe fruit with rich aromas of citrus and vegetal notes. Recommended to celebrate, as an aperitif, with hors d'oeuvres, or with main dishes of vegetables, shellfish, baked fish, white meats or sushi.



Aroma: Golden delicious apples, Bartlett pear, white grape juice, explosive tropical fruit, ripe banana, lemon-lime soda, white flowers, chamomile, rose water, soft floral.
Palate: Pear, Bartlett pear, Bosc pear, apple, plum, ripe honeydew, citrus, orange, white grapefruit pith, white flowers, ginger, slight spice, soft round bread, doughy bread, bright acidity, great mouthfeel.
Finish: Apple, dates, creamy, slightly tart, slight spice, wood, clean, fresh.

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Z Δ GO

ZAGO PROSECCO MILLESIMATO BRUT

COUNTRY OF ORIGIN

Italy

APPELLATION

Friuli

VARIETALS

Prosecco

TASTING NOTES

Dry, fresh, and tasty with lasting reminders of delicate essences of flowers and ripe fruit with rich aromas of citrus and vegetal notes. Recommended to celebrate, as an aperitif, with hors d'oeuvres, or with main dishes of vegetables, shellfish, baked fish, white meats or sushi.



Aroma: Golden delicious apples, Bartlett pear, white grape juice, explosive tropical fruit, ripe banana, lemon-lime soda, white flowers, chamomile, rose water, soft floral.
Palate: Pear, Bartlett pear, Bosc pear, apple, plum, ripe honeydew, citrus, orange, white grapefruit pith, white flowers, ginger, slight spice, soft round bread, doughy bread, bright acidity, great mouthfeel.
Finish: Apple, dates, creamy, slightly tart, slight spice, wood, clean, fresh.

Z Δ GO

ZAGO PROSECCO MILLESIMATO BRUT

COUNTRY OF ORIGIN

Italy

APPELLATION

Friuli

VARIETALS

Prosecco

TASTING NOTES

Dry, fresh, and tasty with lasting reminders of delicate essences of flowers and ripe fruit with rich aromas of citrus and vegetal notes. Recommended to celebrate, as an aperitif, with hors d'oeuvres, or with main dishes of vegetables, shellfish, baked fish, white meats or sushi.



Aroma: Golden delicious apples, Bartlett pear, white grape juice, explosive tropical fruit, ripe banana, lemon-lime soda, white flowers, chamomile, rose water, soft floral.
Palate: Pear, Bartlett pear, Bosc pear, apple, plum, ripe honeydew, citrus, orange, white grapefruit pith, white flowers, ginger, slight spice, soft round bread, doughy bread, bright acidity, great mouthfeel.
Finish: Apple, dates, creamy, slightly tart, slight spice, wood, clean, fresh.

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us

Classic Wines
GLOBAL LOGISTICS & DISTRIBUTION

Classic Wines
52 Poplar Street
Stamford, CT 06907
Tel: (203) 975-2522
www.classicwines.us