

NV I Magrediproduct-pdf - Ca'Lisetta Extra Dry Prosecco - Champagne-Level Prosecco - 32% Off

Why We're Drinking It

There couldn't be a better time to be sipping this finely-tuned, serious Prosecco than smack-dab in the middle of summer. Are we right? Founded in 1968, I Magredi's Ca'Lisetta Extra Dry Prosecco is a lightly sweet, complex and regal bottle, and the price we managed to score is simply irresistible. Here's what it tastes like (besides happiness in a glass!):

Brilliant straw yellow color with very fine and persistent bubbles. They are a prelude to the fragrance and delicacy of the perfumes of flowers and fruit with white flesh (pear, peach). In the mouth it is full and elegant, with a stimulating freshness that enhances the rich aromatic range for a long, rich, spicy/fruity finish. Terrifically fun to drink, and even better with some good cheese to make it pop even more.

As noted, this is very limited and we have just enough to offer! First come, first served...!

Tasting Notes

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VARIETAL

Prosecco

APPELLATION

Veneto-Friuli, Italy

ALCOHOL

11.00

SIZE

750ml

BLEND

Prosecco

The Story to Know

I Magredi was bought in 1968 by Otello Tombacco, an entrepreneur native of Oderzo. At the beginning there were several crops: arable areas alternating apple trees, peach trees and finally vineyards. The harvested fruit was sold at the stand while the grape was brought to Oderzo for the vinification.

In 1985 after his graduation Michelangelo, Otello's son, began to work in the family business and in the late '80s they transform I Magredi in a winery choosing to cultivate only vineyards.
