

BREAD & BUTTER

prosecco



SHIMMERING. DELICATELY-FRUITY. PERSISTENT.

TASTE & STYLE

A shimmering yet delicately perfumed Prosecco with purity of floral and ripe fruit notes. Aromas of florals and citrus are followed by lively yet soft notes of ripe apple, pear and white peach. Balanced with refreshing acidity. The creamy mouthfeel and layers of soft bubbles persist through to the long, elegant finish.

GOES WELL WITH...

Mild cheeses, cured meats, refreshing fruits.

GOES ESPECIALLY WELL WITH...

Flavorful breads, mild cheeses and laughs with friends and families.

LEAVE THE WINEMAKING TO US...

Our goal is to make a simply enjoyable Prosecco that is delicious on its own... and with orange juice. We make this wine at a 90+ year old winery outside of Venice. After the first fermentation, we blend our base wine to have a simply enjoyable flavor. Then, the wine goes through secondary fermentation in stainless steel autoclave tanks. This turns sugar into alcohol and carbon dioxide, which makes this wine shimmering with persistent bubbles. The residual sugar is limited.

APPELLATION DOC Prosecco, Italy

VARIETAL Glera with Chardonnay and Pinot Grigio

ALCOHOL 11%



6x Hot Brand Award Winner (Impact Magazine, 2018-2023)
Impact's Blue Chip Award Achieved at Brand's First Opportunity (our 10th Year Selling)
#10 PROSECCO, GROWING +22 POINTS FASTER THAN THE CATEGORY*

BREAD & BUTTER

DON'T OVERTHINK IT.

At Bread & Butter, we believe good things shouldn't be complicated. That's why our wines are **expertly made** to be **simply enjoyed**. All you need to do is pour a glass, sit down, and **don't overthink it**.

As our Award-Winning Veteran Winemaker, Linda Trotta says, **"A good wine is a wine you like."** It's time to leave the complexity to us and cheers with our classic, everyday wines.

BREADANDBUTTERWINES.COM  

*Source: Circana; Unify; Mulo+Conv. L26W as of July 2024. Top 5 Super Premium \$11-14.99 Wines.