



# hemispheres

## Vibrazioni Prosecco DOC

### Wine Summary

This lively Italian sparkler delivers classic Prosecco freshness with acacia flowers and green apple aromas. The palate is crisp and harmonious, offering a dry profile with persistent bubbles and a clean finish.

### Wine Flavors

- Acacia flower
- Green apple
- Citrus

### Varietal

Glera

### Alcohol

11.5%

### Appellation

Veneto, Italy

### Awards

92 Points – Luca Maroni

### Pairing Suggestions

- Cheeses: Parmigiano-Reggiano, goat cheese, aged Asiago
- Protein: Prosciutto, shrimp, chicken
- Vegetables: Zucchini, artichoke, arugula
- Spices: Basil, mint, fennel

### Food Pairings

- Prosciutto-wrapped melon
- Shrimp and arugula salad
- Herbed chicken flatbread





## Vibrazioni Sparkling Ice

### Wine Summary

Made entirely from Glera grapes, this semi-sweet Italian sparkler opens with fresh green apple aromas and follows through with a palate of sweet pear and melon. Fine bubbles and bright acidity bring balance to its fruit-forward finish.

### Wine Flavors

- Acacia flower
- Pear
- Melon

### Varietal

Glera

### Alcohol

11.5%

### Appellation

Veneto, Italy

### Awards

91 Points – Luca Maroni

### Pairing Suggestions

- Cheeses: Mascarpone, ricotta, fresh mozzarella
- Protein: Ham, turkey, duck
- Vegetables: Sweet corn, butternut squash, sweet potato
- Spices: Cinnamon, nutmeg, vanilla

### Food Pairings

- Cheesecake with berry compote
- Honey-roasted ham with sweet potatoes
- Vanilla panna cotta





## Vibrazioni Sparkling Rosé

### Wine Summary

With its salmon-pink hue and floral bouquet, this vibrant sparkling Rosé features fresh red berry notes and a kiss of citrus. Made from Glera and Raboso, it's dry, refreshing, and lightly mineral on the finish.

### Wine Flavors

- Strawberry
- Raspberry
- Rose
- Citrus

### Pairing Suggestions

- Cheeses: Havarti, feta, camembert
- Protein: Salmon, turkey, chicken
- Vegetables: Beet, tomato, red bell pepper
- Spices: Tarragon, pink peppercorn, parsley

### Varietal

Glera, Raboso

### Food Pairings

- Turkey sliders with cranberry relish
- Beet and goat cheese salad
- Smoked salmon with herbed cream cheese

### Alcohol

11.5%

### Appellation

Veneto, Italy

### Awards

92 Points – Luca Maroni

