



PROSECCO D.O.C. BRUT

GRAPE VARIETY: Glera.

TYPE OF TERRAIN: Calcareous-clay, rich in microelements.

TRAINING SYSTEM: Guyot and Sylvoz.

VINE DENSITY: 3,100 vines/ha.

HARVEST TIME: Mid-September.

VINIFICATION: Soft pressing of the grapes in reducing conditions.

Primary alcoholic fermentation conducted at a controlled temperature of about 17 °C, cleaning of the base obtained in this way, second fermentation with the Charmat method at a controlled temperature of about 16 °C and subsequent stay on the lees lasting at least 30 days.

AGEING POTENTIAL: 1-2 years after production.

ALCOHOL BY VOLUME: 11.5%

RESIDUAL SUGAR: 5 g/l.

SERVING TEMPERATURE: Approx. 6-7°C.

PRESENTATION: 0.75l bottles in 6-bottle boxes.

COLOUR

Pale straw-yellow.

AROMA

A pleasant, delicate aroma with hints of fruity golden apple and floral wisteria, which give way to notes of crusty bread.

FLAVOUR AND TASTE

Dynamic and fresh-tasting, very well balanced.

FOOD PAIRINGS

Ideal as an aperitif, it goes well with fish and light risotto dishes.

