

PROSECCO DOC

BRUT

An unfailing protagonist of convivial moments, it enhances the characteristics of the dishes without covering their delicacy and identity.

Wine Type	Prosecco DOC Brut
Production area	Veneto Region
Soli	Clayey
Grape variety	Glera and complementary varieties
Training System	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	18.000 kilos/ha
Vinification	Soft pressing, without the skins
First fermentation	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousse	30 days
Maturation	2 months
Sparkling winemaking method	Charmat method
Alcoholic volume	11%
Sugar residue	10 gr/lt
Pressure	5,20 atm
Perlage	Fine and lingering
Mousse	Rich
Bouquet	Notes of cedar and white peach, the first spring flowers and wisteria
Taste	Fully in line with the Brut type, the wine is dry, but with an amazing finesse. Every sip highlights its quality and freshness.

Storage: The bottles should be kept upright in a cool place with constant humidity

Serving temperature: Cool in an ice-bucket at 6-8° C.

Available sizes: 0.75 lt.



NUTRITIONAL INFORMATION

