



## Prosecco DOC Brut Spumante

### SPECIALS



**Alcohol:** 11% vol.

**Area of Production:** Region: Veneto, province of Treviso, inside Prosecco Doc area.

**Grapes:** Glera 100%. Growing system: "Sylvoz doppio capovolto" with 3000 plants per hectar.

**Soil Composition:** Argillaceous grounds of glacial origin.

**Vinification and Production System:** White vinification with soft pressing of the grapes and fermentation with controlled temperature. Sparkling method: "Martinotti" (Charmat).

**Color:** light pale yellow with greenish reflections. Creamlness and sharpness perlage.

**Bouquet:** Classy and aromatic with characteristic white flowers, apple and peach.

**Taste:** Well balanced, dry and intense with a pleasant smooth and persistent final taste.

**Serving Temperature:** To be served very cold at 6-7°C.

**Preservation:** To be drunk young. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Excellent aperitif, goes perfectly also at the end of the meal with sweets and desserts.

---

### TECHNICAL DETAILS:

**Total acidity:** 5,60 g/l

**Sugar:** 9,30 g/l

**Total SO2:** 140 mg/l

**Free SO2:** 44 mg/l

**Net dry extract:** 27,6 g/l

**Volatile acidity:** 0,19 g/l