



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: 5,40 g/l

Sugar: 11,90 g/l

Total SO2: 112 mg/l

Free SO2: 20 mg/l

Net dry extract: 17,2 g/l

Volatile acidity: 0,24 g/l