

# Prosecco

## DOC Brut Spumante



**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. Creaminess 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 6-8°C.

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

**Gastronomic Suggestions:** Excellent as an aperitif and at the end of a meal with sweets and desserts.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
11.9 g/l	5.40 g/l	0.18 g/l	107 g/l	20 g/l	19.7 g/l

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