

Prosecco Brut “Linea Onda” Prosecco DOC

GRAPES:	Glera
PRODUCTION ZONE:	Eastern part of the Province of Venice
ALTITUDE:	0- 250 m (0 - 810 ft.) above sea level
TYPE OF SOIL:	Of morainic origin, alluvial and with little depth
VINE TRAINING SYSTEMS:	Sylvoz and double-arched cane
PLANT DENSITY:	2,500 – 4,000 vines per hectare (1,000 – 1,620 per acre)
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	11,00 % vol.
SERVING TEMPERATURE:	8 – 10 °C (46 – 50 °F)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2 – 3 years
BOTTLES PER CARTON:	6
BOTTLE SIZE (CL):	75

TECHNICAL INFORMATION

The grapes undergo typical white wine vinification, and the resulting wine is then re-fermented in pressurized tanks. Wines from different production zones are blended together, in order to obtain a mass with more harmonious characteristics: the re-fermentation in autoclaves then begins, using selected yeasts.

TASTING NOTE

Its brilliant hue and inviting, faintly citrus-like aromas lead into a palate that is agreeably fresh and fruity. The light, elegant perlage freshens the palate and makes this wine excellent for pairing even with quite complex dishes.

SERVING SUGGESTIONS

Ideal as an aperitif and with light hors d’oeuvres, it shows its great versatility even with full-flavored fish dishes. Shellfish are also a perfect accompaniment for the “wave” of pleasure that this wine unfolds on the palate.

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