

Prosecco Brut Prosecco DOC

GRAPES:	Glera
PRODUCTION ZONE:	Eastern Veneto
ELEVATION:	Low-lying
SOIL TYPE:	Fluvial and alluvial in origin, rich in clay
TRAINING SYSTEM:	Sylvoz - double arched
PLANTING DENSITY:	3,000 - 5,000 plants per hectare
HARVEST PERIOD:	First half of September
ALCOHOL LEVEL:	11,00 % vol.
SERVING TEMPERATURE:	8 – 10 °C (46 – 50 °F)
RECOMMENDED GLASS:	Medium-sized tulip with narrow rim
AGING POTENTIAL:	2 – 3 years
BOTTLES PER CARTON:	6
BOTTLE SIZE (CL):	75

TECHNICAL NOTES

Glera grapes from the different vineyards are vinified off the skins at a controlled temperature. The prise de mousse takes place in horizontal pressurized tanks at a temperature which varies between 14 and 18°C. Once fermentation has been halted, the wine rests on the lees for a short time before isobaric bottling.

TASTING NOTES

Bright colour and inviting citrusy scents anticipate the wine's delightful aroma and freshness on the palate. The extra-fine perlage heightens the mouth feel and lengthens the fruity notes on the blissful finish.

FOOD PAIRINGS

Ideal as an aperitif and with light starters, it reveals its enormous versatility even with richly-flavoured fish dishes and creates a wave of pleasure on the palate when served with seafood.

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