

Prosecco Doc Spumante Brut



IN VINEYARDS

Crushing and soft pressing of Glera grapes. Conduction fermentation with selected yeasts at a temperature of 15°C. It is a sparkling wine obtained with the Charmat method.

ORGANOLEPTIC CHARACTERISTIC

Intense straw yellow color with greenish reflections. Fragrant perfume of pear and green apple, on the background grapefruit and lemon zest. Final aroma is completed by hints of thyme and sage.

On the palate it is harmonious, full-bodied and pleasantly persistent.

SERVING SUGGESTION

Excellent for aperitif and with vegetable meals or fish.

AWARDS



Challenge
Millesime BIO

Bronze medal edition 2020



TECHNICAL DATA

GRAPE	100% Glera
VINEYARDS LOCATION	Loncon di Annone Veneto
SOIL TYPE	clay and limestone
GROWING METHOS	Sylvoz



FURTHER INFORMATION

NAME	Prosecco Spumante Doc Extra Dry
ALCOHOL CONTENT	11.00 % vol
RESIDUAL SUGAR	7,00 g/l
TOTAL ACIDITY	6,00 g/l
SERVING SUGGESTION	8 – 10°C