



PROSECCO D.O.C. BRUT

Grape Varietals: Glera 100 %

Vineyards: province of Treviso

Average age of the vines: 15 years

Soil: heterogeneous, clayey, shallow

Harvest Period: last 10 days of September

Vinification: Soft pressing, static decantation of the must, fermentation at a controlled temperature (16-18°C)..
Second fermentation lasting at least 45-50 days

Alcohol Content: 11.50% by vol.

Residual Sugar: 11 grams per liter

Color: slightly pale straw yellow with greenish reflections

Aroma: fragrant notes of apple, peach, slightly citrus and floral

Palate: fruity, fresh taste, strong acidity balanced by a long persistence

Food Suggestions: as an aperitif with light first courses and menus based on shellfish, sea fish and white meats

Serving Temperature: 8 / 10 °C

