



PROSECCO D.O.C. BRUT

Grape Varietals: 100% Glera.

Average age of the vines: 15 years.

Soil: clayey and shallow.

Harvest Period: mid-September.

Vinification: soft pressing followed by cold decanting. The fermentation takes place in stainless steel tanks at controlled temperature between 16°C and 18°C. Once the first fermentation is done, the sparkling wine vinification in stainless steel autoclave takes at least 45 days.

Alcohol Content: 11.5% by vol.

Residual Sugar: 11 grams per liter.

Color: soft straw yellow with green reflections.

Aroma: mostly fruity with notes of white pome fruit, such as apple and pear, as well as peach and citrus lime notes. There's also an interesting hint of white flowers, especially acacia.

Palate: delicate and persistent perlage, fruity and refreshing with notes of white pome fruit, peach, and citrus. Overall, it's a well-balanced wine with good persistence.

Food Suggestions: perfect as an aperitif, with light pasta dishes, shellfish, grilled fish and white meat.

Serving Temperature: 4-6 °C / 39-43 °F

