

PROSECCO DOC BRUT

Area of origin: Glera grapes from family vineyards in Treviso

Harvest: september, hand made

Winemaking: soft pressing and static decantation

Fermentation: in stainless steel at controlled temperatures with selected yeasts

Prise de mousse: Charmat Method

Alcohol: 11,50 % vol.

Sugar: 9 - 11 g/l

Perlage: fine and persistent

Caratteristiche: bright straw yellow color with green reflections. Aroma that exalts the characteristics of the grape, white flowers such as wisteria and fruits, above all apple and pear. Dry taste, but accompanied by a savory structure and an acid note that gives freshness.

Serving temperature: 5 / 7 °C

Storage: in vertical position

