

## PROSECCO SPUMANTE DOC BRUT



100% Glera

ALCOHOL LEVEL

11%

### TASTING NOTES



A bright straw yellow colour.



Very typical on the nose, with delicate fruity notes



On the palate, the wine is dry and pleasantly fruity with a fresh, aromatic note on the finish.  
Balanced acidity.



Ideal to be served as appertizer, risotto and light first course dishes. Perfect with fried fish.  
Serve chilled.



### TECHNICAL INFORMATION

AREA

Friuli Venezia Giulia

SURFACE  
AND ALTITUDE

Plains | 25 - 40 m

SOIL TYPE  
AND DENSITY

Stones and clay

VITICULTURAL  
TECHNIQUE

Guyot

HARVEST PERIOD

September

Sourced in Northern Italy, the grapes used to make this Prosecco are both hand and machine-picked. The wine is the result of destemming, traditional pressing and an 8 day fermentation at 16°C - 19°C in 300-600 hl tanks. This is followed by a second fermentation which lasts for 30 days. The wine is then stored in stainless steel tanks for up to 6 months until it is bottled at a pressure of 5.5 bar with 8 g/l of residual sugar and a total acidity of 6.20 g/l.