

PROSECCO DOC BRUT



TECHNICAL DETAILS

Denomination Prosecco Sparkling Wine Doc Brut

Grape Variety Selected: Glera and other authorized

vinevards

Production Area Mogliano Veneto, (TV) - Italy
Soil Composition Loamy Medium Texture

Training System Single Curtain

ExposureSouthHarvestSeptember

Vinification System Martinotti Method; with a second

fermentation in autoclaves and a long

yeast-based aging process.

SENSORY PROFILE

Colour Bright straw yellow with sparks of green

Scent Delicate and fine with floral and fruity

aromas

Taste Intense but fresh, balanced yet

harmonious

Food Pairing Perfect to be shared among friends and

colleagues. Excellent as an aperitif; ideal with appetizers and fairly structured first courses. Flexible with

fish and white meats

Service Temperature 6 - 8° C

ANALYTICAL DATA

Alcohol Content 11% Vol Sugar Residue 11 g/l Total Acidity 5,5 g/l Pressure 5 atm

Destination for UseNot intended for children and those at

risk. Drink responsibly.

