

PROSECCO DOC BRUT



TECHNICAL DETAILS

AppellationProsecco Sparkling Wine Doc BrutGrape VarietySelected Glera and other authorized

vineyards

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

Depression System Single Curtain

Exposure South **Harvest** September

Vinification System Martinotti Method; with a second

fermentation in autoclaves and a long

yeast-based aging process.

SENSORY PROFILE

Colour Straw yellow with green hues

Scent Fine with floral and fruity scents

Taste Fresh, balanced, intense and

harmonious

Pairing A convivial wine, excellent as an aperitif,

ideal with appetizers and well-structured first courses. Suitable with fish and white

meat main courses.

Service Temperature $6 - 8^{\circ} C$

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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.

