



PROSECCO DOC SPUMANTE BRUT BIOLOGICO MILLESIMATO





Varietal composition: Glera 100%

Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: Last ten days of August

TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay

Trellising System: Guyot, Sylvoz Vine Density: 100-120 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled temperature.

Prise de mousse:: Re-fermentation in autoclave with the Martinotti method.

TASTING NOTES

Colour: Straw yellow with greenish reflections.

Perlage: Refined and persistent.

Bouquet: Intense and aromatic, with typical notes of white flowers, green apple

and hints of Mediterranean spices.

Palate: Fresh and dry, with a savoury backbone and a lingering finish.

Food pairing suggestion: Ideal as an aperitif or to accompany light first courses,

excellent throughout the meal with fish dishes.

Serving temperature: 6°-8°
Residual sugar: 9 g/l
Alcohol content: 11%