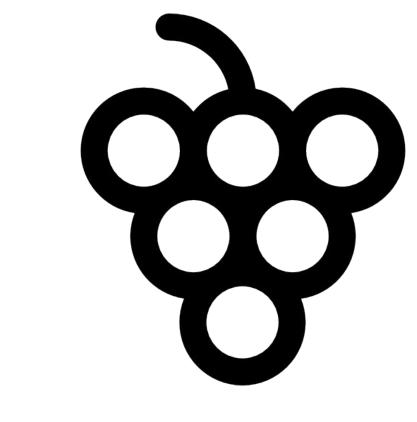


PROSECCO DOC SPUMANTE BRUT MILLESIMATO



100% GLERA

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 and Sylvoz

Vine Density: -

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.



Colour: Straw yellow with greenish reflections.

Perlage: Fine and persistent.

Bouquet: Rich and intense with notes of roses and white flowers, fruity hints of

peach and yellow apple.

Palate: Fresh and pleasantly smooth with a slightly aromatic 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%

