



Prosecco DOC Brut

This fresh and elegant sparkling wine is the result of careful cultivation and vinification of grapes that are grown on the alluvial soils of the Fonzaso plain, which through the years had been enriched by the hard work of man. Prosecco DOC Brut is characterized by tiny bubbles, fine and persistent perlage.

Excellent aperitif, great in combination with fish, shellfish and white meat dishes.

Wine Analysis

Country: Italy

Vine planting: The 4 acres of vineyards are located at the foot of the Dolomites in Veneto

Varieties: Glera grapes

Harvest: From late September to mid-October

Winemaking: 'White vinification' (without the skin)

Fermentation: 30 days in steel tanks.

Method: Charmat - Martinotti

Perlage: Fine and persistent

Color: Ice

Tasting note: Fresh, aromatic and harmonious

Wine Analytical Data

Alcohol: 11,5% vol.

Residual sugar: 7.5g/l

Total Acidity: 6.09 g/l

Extract: 18 g/l

Serving temperature: 5/6 °C

BOTTLE SIZE: 0,75 L

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