



**Prosecco Spumante Brut
D.O.C. Millesimato**

Production area: from our vineyards in Negrisia (Tv)

Ripening: half of September

Vine training technique: Geneva Double Curtain, Guyot

Plants density: 3500 plants per hectare

Soil composition: consisting of stones, loose, calcareous.

Vinification: after grapes harvest, the grapes and the entire bunches of grapes are pressed softly, without lacerations, to obtain the “flower must”. Then the static cold decantation of the must follows, in order to eliminate all solid parts on the surface. With the inoculation of selected yeasts the fermentation begins at a controlled temperature of 18 °C. The second fermentation takes place at low temperatures in autoclave.

Alcoholic volume: 10,5 – 11,5 %

Sugar: 11 gr. lt.

Acidity: 6 gr. lt.

Description: straw yellow with greenish highlights, fine and prolonged perlage. Intense, enveloping and balanced bouquet that remind green apple, wisteria, peach and acacia flowers. Rich, intense and fresh on the palate with notes that have complete correspondence with the perfume.

Pairings: spumante extremely versatile, ideal for every moment throughout the day, as aperitif or to pair with everyday light meals. To be served at temperature of 8 - 10 °C preferably in an ice bucket.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.