SPUMANTE LINE

PROSECCO DOC BRUT

CURIOSITY: we produce this Doc Prosecco Brut from more than twenty five years. The features are always the same: it is fresh, fruity and fragrant. Over the time from “small” - 200 ml and 750 ml bottle sizes - has become “big” – 1500 ml and 3000 ml bottle sizes.

Production zone: hills of Conegliano and Vittorio Veneto, in the province of Treviso.

Grape Variety: 100% Glera.

Vineyards: capuccina and double guyot training system, 3,500 plants per hectare, yield 110 ql/Ha.

Harvest period: II/III week of September.

Vinification: crushing, destemming and gentle pressing, white fermentation for 10 days in stainless steel tanks thermo-controlled (16-18°C), aging in stainless steel vats waiting for the sparkling process.

Sparkling process: second fermentation in pressurized tanks for about 25 days at controlled temperature (14-16°C) until reaching 6 bar of pressure; the mass is then cooled to -4°C to halt the fermentation and kept at a controlled temperature of 8-10°C for at least one months, to favour the natural contact with the yeast deposited at the bottom of the autoclave; followed by racking, refrigeration and filtration before the isobaric bottling.

Alcohol content: 11,5% by vol.

Aging potential: to be drunk immediately to enjoy the freshness.

Colour: pale straw-yellow colour with greenish hints.

Nose: intense, slightly aromatic, rich of citrus fruit and fresh vegetable hints, fruity with delicate notes of pear, golden apple, poly floral honey with slight nuances of lemon.

Palate: fresh and light but persistent, supported by an acidity that emphasizes the freshness; recalls the unripe apple and white peach with a pleasantly bitterish aftertaste.

Food pairing: ideal with steamed or baked shellfish, delicate sea and land appetizers, it is also excellent as an aperitif. A tasty and unusual pairing maybe one with the cod and eel stew. Perfect for the ethnic cuisine.

Serving temperature: ideal at 7-9 ° C.