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Prosecco Spumante DOC - ml 750

Prosecco DOC Spumante Pronol is the product of a territory with a great winemaking tradition. Here, grapes find the ideal conditions for perfect ripening and are vinified according to ancient techniques, leading to elegant, refined sparkling wines. Prosecco DOC Spumante Pronol is fresh, lively and intriguing, with a delicate perlage. It is produced according to the Charmat method and, thanks to the naturally developed carbon dioxide, it recalls the sensation of a burst of bubbles, attracting even the most demanding palates.

Production Area: Province of Treviso (Veneto) - Italy

Vine: Glera

Plants per Hectare: 2500-3000

Training System: Double Inverted - Sylvoz

Harvest Period: from Mid-September

Yield per Hectare: 130 q/Ha

Characteristics:

Production Area

- > Glera grapes are grown on plains or on slightly sloping areas, with alluvial medium-textured soils rich in clay.
- > The mild climate and quite regular rainfall favor the ripening process, leading to good acid balance and sugar values.

Production Process

- > Around mid-September, grapes reach ideal conditions; they are harvested and moved to the winery in order to prevent mechanical damages and premature oxidation.
- > Grapes are gently pressed removing the stems, the must is separated from the skins to avoid contact with substances that may make the wine sour, bitter and unstable.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts. In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 15 °C, to preserve the primary aromas of the grapes.
- > At the end of the process, the wine is cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Straw yellow with gold reflexes, fine and persistent perlage.

Bouquet: Elegantly fruity with hints of apple, white peach and citrus fruits; delicate hints of acacia flowers in the finish.

Taste: Fresh, light and pleasantly lively, with a good balance between acidity and sugar, making it elegant and refined.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 10-13

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Ideal as an aperitif and in cocktails, it is a perfect match with fish starters and risotto; it is also an all-around wine which goes particularly well with wild herbs, meat, pizza, vegetables (in particular asparagus and Treviso radicchio), cold cuts and cheeses.

Enjoy it within: 12 months.



Recommended Glass: Flute.

Sizes Available: 20 cl, 75 cl.