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Prosecco DOC Vino Frizzante - cl 75

Prosecco Frizzante Bottega is the product of a historic territory where grapes are vinified according to traditional methods, leading to fizzy wines with character and personality. Light, lively and charming, Prosecco Frizzante Bottega is produced following the Martinotti method. The delicate perlage is created by carbon dioxide, naturally released during the second fermentation in cuve close.



Production Area: Veneto, Italy

Vine: Glera, Pinot and Chardonnay

Plants per Hectare: 2300

Training System: Double Inverted and Sylvoz

Harvest Period: Mid-September

Yield per Hectare: 180 q/Ha

Characteristics:

Production Area

- > This Prosecco Frizzante is produced with grapes grown in dedicated areas specified in wine regulations, characterized by:
 - > temperate climate, thanks to proximity of the Alps and Adriatic Sea;
 - > quite wide temperature excursion, resulting in an increased production of aromatic compounds;
 - > alluvial soils with clay, limestone and gravel, and a good concentration of mineral salts and microelements.

Production Process

- > Around mid-September, grapes are picked and vinified in white; the must is softly pressed to separate it from the skin.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts, at a controlled temperature. In accordance to the Martinotti method, the second fermentation occurs in cuve close at a temperature of 14-15 °C, to preserve the primary aromas of the grapes.
- > When sugar turns into alcohol, yeasts naturally release carbon dioxide, making the wine fizzy. The wine is then cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Brilliant straw yellow.

Nose: Pleasant, delicate and characteristic, with a quite intense fruity note (mainly apple and peach), and a soft floral sensation in the finish.

Taste: Dry, fresh and harmonic, with a pleasant retro-olfactory persistence.

Chemical Characteristics:

ABV: 10,5%

Sugar, g/l: 10,5-11,00

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

Serving Temperature: 4-5 °C

Serving Suggestions: Ideal for a light cuisine, it also perfect if enjoyed far from meals or as an aperitif. It goes particularly well with starters, first courses with delicate sauces, legume soups, fish dishes, white meat and fresh cheeses.

Enjoy it within: 18 months.



Recommended Glass: Tulip.