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### Prosecco DOC Spumante Brut - cl 75

Prosecco DOC is a Brut sparkling wine, obtained by Glera grapes grown according to classic, traditional techniques in the province of Treviso. Over the years, typicality and quality, the distinctive traits of these grapes, have remained unchanged, making Prosecco the most famous and best-selling Italian wine all over the world.

**Production Area:** Hills, 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

- > The area where Glera grapes are grown ranges from Conegliano hills to the foot of Valdobbiadene hills.
- > The area is characterized by a mild climate and alluvial clay soils, ideal for enhancing the features of Glera grapes.

##### Production Process:

- > Around mid-September, at peak ripeness, grapes are picked 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 and then cleaned.
- > 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 14 °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:** Fruity (apple, white peach, citrus fruits) and delicate floral (acacia, wisteria) notes.

**Taste:** Fresh, delicate, balanced, with an harmonious blend of acidity and softness.

**Chemical Characteristics:**

**ABV:** 11%

**Sugar, g/l:** 10-14

**Total Acidity, g/l:** 5.00-6.50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Excellent as an aperitif and in cocktails, it is also an ideal all-around wine. It goes particularly well with pasta, risotto, fish or meat courses and vegetables, as well as with pizza.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.