



V23232075NGB1

### Bottega Nuançe Prosecco DOC - cl 75

Bottega Nuançe Prosecco DOC is a Brut sparkling wine, obtained by grapes grown according to classic, traditional techniques in the province of Treviso. The captivating bottle presents a golden effect that shades from the top to the bottom.



**Production Area:** province of Treviso (Veneto), Italy

**Vine:** Glera (min 85%), Chardonnay, Pinot

**Plants per Hectare:** 2500-3000

**Training System:** Double inverted - Sylvoz

**Harvest Period:** From mid-September

**Yield per Hectare:** 160 q/Ha

#### Characteristics:

##### Production Area

> The area where the grapes are grown according to classic, traditional techniques in the province of Treviso. The area is characterized by a mild climate and alluvial clay soils, ideal for enhancing the features of these grapes, Glera above all.

##### 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. According 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. During the second fermentation a special cuvée of must and wine is added, enhancing the fruity aromas in the bouquet.
  - > After fermentation, the wine is left in contact with the lees: the dead yeast cells release some important compounds which enhance the body, the structure and the aroma of the wine.
- 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:** Delicate notes of apple, white peach, citrus fruits and hints of acacia and wisteria.

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

**Chemical Characteristics:**

**ABV:** 11%

**Sugar, g/l:** 9

**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.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.

