



PROSECCO BRUT DOC MILLESIMATO

Denomination	DOC
Type of vine	White
Region of origin	Veneto
Soil	Morainic sandstone
Grapes	Glera 100%
Harvesting time	Beginning of September
Vinification	Soft pressing and fermentation at controlled temperature in steel tanks
Ageing	20 days in pressurised tanks 2 months at -2°C on the lees

TASTING NOTES

Colour	Pale straw yellow
Bouquet	Floral sented, elegant with a fine and persisting perlage.
Taste	Dry with a good acidity, fairly persistent and intense
Best served with	Fish and shellfish starters, aperitif
Serving temperature	10-12°C

SPECIFICATIONS

Alcoholic content	11,5° Alc. Vol.
Total acidity	8,2 gr/lt.
Residual sugar	13 gr/lt.

