

Prosecco

DOC MILLESIMATO



BLEND 100% Glera

PRODUCTION AREA Euganean Hills

TYPE OF TERRAIN Volcanic, calcareous 200 metres a.s.l.

BREEDING SYSTEM Guyot

AVERAGE YIELD PER HECTARE 130-140 quintals

HARVEST TIME Early September

COLLECTION Manual

WINEMAKING Fermentation takes place in steel tanks at a controlled temperature.

FOAMING in tanks for about 90 days using the Martinotti method. It is then filtered before being bottled at a low temperature.

ORGANOLEPTIC CHARACTERISTICS: straw yellow in colour with greenish reflections, fine and persistent bubbles. It has a fruity aroma with delicate floral notes. On the palate, it is pleasantly fragrant and fresh.

ALCOHOL CONTENT: 11% vol.