



Prosecco DOC Spumante Brut

Our organic Prosecco DOC Spumante Brut stands out for its intense bouquet and its sharpness. It gives its best when paired with vegetable tempura or dry pastries.

TECHNICAL INFORMATION		ANALYTICAL FEATURES	
Classification	Prosecco DOC	Alcohol	11% alc. / Vol
Grape variety	Glera	Dosage	6/7 gr./l
Area of origin	Treviso - Veneto	Total acidity	5-6 gr. / l
Harvest period	August - September		
Winemaking process	In thermo-conditioned stainless steel tanks.		
Alcoholic fermentation	10 days at controlled temperature		
Foaming	45/60 days in autoclave.		
TASTING NOTES		ON WINE LIST	
Perlage and color	Fine and persistent perlage. Straw-yellow color.	Name	Prosecco DOC Spumante Brut - Organic and Vegan Wine
Bouquet	Intense, with hints of green apple.		
Taste	Fresh, aromatic and elegant, with light notes of bread crust.	Number	ART. 453
Food pairings	A delicious complement to dishes with pumpkin and carrots.		
Serving temperature	6-8° C		

