

96 Brut

Prosecco DOC

Harvest: September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15°C - 18°C; prise de mousse and maturation on the yeasts normally take place for a month in pressure tanks, on selected yeasts, at a temperature of 14 - 13°C. The wine is aged for approximately one month before distribution.

Tasting notes: delicate straw yellow in colour, enhanced by fine, lingering perlage. Golden Delicious apples, pink grapefruit and limes are clearly distinguished on the nose; to these are added the more delicate hints of pears and plums, together with wisteria flowers. Soft and silky, in the mouth it develops the pleasant freshness of fruit straight off the tree.



Bottle pressure: 5,0 atm

Residual sugar: 10 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L

