

96 Brut

Conegliano Valdobbiadene Prosecco Superiore
DOCG

Harvest: end of August - beginning of September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15 - 18°C; prise de mousse and maturation on the yeasts normally take place for approximately 60 days in pressure tanks, on selected yeasts, at a temperature of 13 - 14°C. The wine is aged for approximately one month before distribution.

Tasting notes: refined and elegant, this wine is pale straw in colour, with fine, lingering perlage. On the nose, sensations of green apples, plums and apricots, but also delicate floral hints of jasmine, acacia blossoms and wisteria. Fresh in the mouth, there is light acidity, which goes perfectly with the fresh, juicy fruit perceived on the nose.



Bottle pressure: 5,0 atm

Residual sugar: 9 g/l

Alcohol: 11,5%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L