

COSTABELLA Brut

Conegliano Valdobbiadene Prosecco Superiore
DOCG
Organic Brut

Harvest: manual harvest into crates. Double selection: on the vine and in the winery. 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: the colour is straw yellow with bright greenish highlights. Perlage is fine and creamy on the palate. Classical on the nose. Hints of white spring flowers, ripe, white pulp fruit, with balsamic and minty sensations. On the palate, sleek, flavourful and pleasant, the balance of acidity and softness is enhanced in the lingering aromatic finish.



Bottle pressure: 5,0 atm

Residual sugar: 9 g/l

Alcohol: 11,5%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L