

96 Organic Brut

Prosecco DOC

Harvest: 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: in the glass, it appears straw yellow with a fine and continuous perlage. The distinctive nose features notes of green apple and citrus nuances of lemon, grapefruit, and citron. On the palate, it is silky and harmonious, with a citrus finish that echoes the olfactory sensations.



Bottle pressure: 5,0 atm

Residual sugar: 8 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L