

Prosecco sparkling wine

## BIO PROSECCO DOC

**Grape variety:**

100% Glera.

**Exposure: :**

A single hillside vineyard facing west

**Soil type:**

Basaltic origin, well structured and rich in minerals.

**Breeding system:**

Double-arched cane system.

**Grape production per hectare:**

120q.

**Vinification and sparkling process:**

Soft pressing of whole grapes and low temperature fermentation. It ripens in contact with the yeasts and is then re-fermented using the charmat method for several months.

**Alcohol content:**

12%

**Sugars:**

Brut.

**Organoleptic examination:**

It has a sinuous, fine and persistent foam. It has a pale straw yellow colour with green reflections. The aroma is characteristic, varietal, intense, fruity of green apple. The flavour is pleasantly soft, fresh and balanced. On the retro-olfaction, the apple notes return strongly, accompanied by floral hints of acacia flowers and linden tree, a slight mineral note and a light spacing enrich the aromatic content.

**Perlage:**

Fine and persistent

**Gastronomic combinations:**

Ideal as an aperitif, it goes well with appetisers, snacks and sandwiches. Also excellent with light first courses, pasta and risottos in general. Delicate match also with pastries.

**Serving temperature:**

6-8° C.

