



## PROSECCO DOC VINO SPUMANTE BRUT

**Production area:** Triveneto, North East Italy

The Prosecco DOC Spumante Brut is made based on white winemaking process. Grapes are softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place in temperature-controlled stainless steel tanks between 18°C and 22°C and there is no contact between the must and the skins during this time. When fermentation is concluded, stabilization and sparkling winemaking process follow, following the Charmat method. The residual sugar is balanced at the time of bottling according to the values for the Brut classification.

Vibrant yellow colour with hints of green and a persistent fine bubbles. Its nose is delicate and fruity with hints of white flowers. The palate has lively ripe apple and peach flavours and a refreshing finish.

**Grapes:** Glera

**Serving Temperature:** 8-10° C

**Residual sugar:** ca. 11 gr/l

**Alcohol:** 11% Vol.

**Food Pairing:** Ideal as an aperitif and an excellent match with seafood.

