



PROSECCO SUPERIORE DOCG MILLESIMATO BRUT

Grapes

Glera

Production area

Conegliano – Valdobbiadene area

Vinification

Grapes for this Prosecco Superiore Conegliano Valdobbiadene DOCG grow on the Valdobbiadene hillside, and are manually harvested in small boxes and softly pressed to obtain the must, which is then treated by refrigeration and filtration.

Fermentation takes place in stainless steel tanks at controlled temperature between 18°C and 22°C. When fermentation is over, followed by stabilization and 2nd fermentation, the Charmat method takes place. All steps are carried out according to the Conegliano Valdobbiadene DOCG regulation.

Description

This fine and balanced wine, with bright straw yellow color, stands out for its floral bouquet and for its scents of mature fruits. On the palate it is harmonious and unique for its lively freshness.

Food pairing

Perfect as an aperitif or combined with white meat and cheese. It is the right wine for every special occasion.

Serving temperature

8°-10°C

Bottle

Bacio della Luna Quercia

Analytical information:

Alcohol: 11% vol.

Residual sugar: 11g/l