



PROSECCO DOC BRUT

Grapes
Glera**Production area**
Veneto**Vinification**

Grapes of this Prosecco DOC spumante Brut are cultivated on the hills of Treviso.

Afterwards they are manually harvested in boxes and 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. When fermentation is completed follow the stabilization and Charmat process.

Description

Brilliant straw yellow colour with hints of green, it has a persistent fine perlage. Its nose is delicate and fruity with hints of white flowers. The palate has lively ripe apple and peach flavours and a refreshing finish, with a well balanced acidity.

Food pairing

Ideal as an aperitif and an excellent match with seafood.

Serving temperature
8°-10°C**Bottle**

Bacio della Luna Quercia (Available in 0.75l, 0.375l, 1.5l, 3l)

Analytical information:

Alcohol: 11% vol.

Residual sugar: 9 g/l