

CAVAZZA

STORIE DI VIGNA DAL 1928

PROSECCO

Prosecco DOC Brut Millesimato (sparkling)



SPUMANTE

Since 1928 we have grown, vinified, and bottled grapes cultivated only on our family vineyards to craft artisanal wines.

TECHNICAL INFORMATION

AREA OF ORIGIN	Berici Hills in the province of Vicenza, Veneto.
SOIL TYPE	Mix of limestone and clay.
VARIETAL	Glera (formally known as Prosecco).
TRAINING SYSTEM	Guyot
AVERAGE VINE AGE	8 years
HARVEST PERIOD/METHOD	Second half of August.
WINE MAKING	Off skins
PRIMARY FERMENTATION	Without the skins for about 3 days in stainless steel tanks at thermostatically controlled temperature of 18°C max/64.4 F.
FOAMING	10-15 days
FINING	In autoclave for 3 months.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat

ANALYTICAL CHARACTERISTICS

ALCOHOL	11,5% Vol.
RESIDUAL SUGAR	8,0 g/l
TOTAL ACIDITY	5,9 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Pale straw yellow with soft greenish hues.
PERLAGE	Persistent fine-grained foamy bubbles.
BOUQUET	Fresh notes of acacia flowers and wild apple.
TASTE	Fine, delicate palate, medium-bodied with a slightly sweet finish, and a persistent, fine-grained perlage all twisted on a high white foam.
SERVING TEMPERATURE	4-6°C/42.8-46.4°F
SERVING SUGGESTIONS	Outstanding as an aperitif and excellent with any social occasion. It also goes beautifully with most delicate dishes throughout the meal, in particular those made with fish and seafood, such as scampi tails with zucchini and basil purée or most pasta dishes. Also try it with Asian food.
BOTTLE SIZE	€ 750 ml
CLOSURE	Wooden cork mushroom



HOW TO DESCRIBE ON WINE LIST

"PROSECCO"
Vino DOC Brut, Millesimato
(Veneto Region)