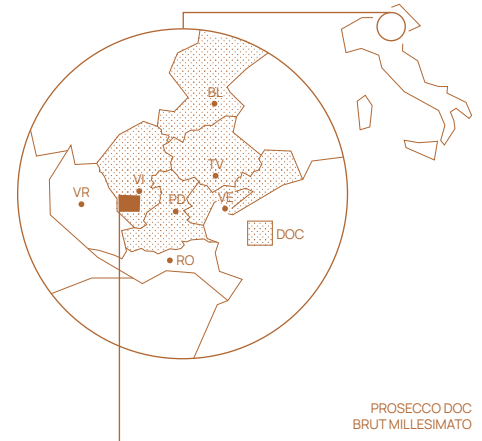


Prosecco

Prosecco DOC
Brut Millesimato



100% Glera grapes, cultivated in the vineyards owned by the family and vinified in charmat method. This Prosecco, made from our estate-grown grapes, shows flowery notes and with a fine leisurely bead.



PROSECCO DOC
BRUT MILLESIMATO

	<p>SIGHT</p> <p>Bright straw yellow.</p>	<p>SMELL</p> <p>Nuanced aroma, where the delicate fragrance of acacia flowers elegantly mingles with the crisp essence of green apples.</p>	<p>TASTE</p> <p>Savory allure, this wine presents itself with a refreshing vitality.</p>	
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TECH INFO	<p>ORIGIN</p> <p>Glera grapes have been grown by Cavazza family since the '90s.</p>	<p>AVERAGE AGE OF VINES</p> <p>10 years</p>
	<p>REGION OF PRODUCTION</p> <p>In the DOC Prosecco area</p>	<p>HARVEST</p> <p>First week of September.</p>
	<p>SOILS</p> <p>Alluvial soils, with a volcanic and calcareous rock structure.</p>	<p>WINEMAKING</p> <p>After the first fermentation in stainless steel at 18 °C, the second fermentation is in auto-clave for 3 months.</p>
	<p>GRAPE VARIETY</p> <p>Glera 100%</p>	
	<p>TRAINING SYSTEM</p> <p>Guyot</p>	

ANALYTICAL CHARACTERISTICS	<p>ABV</p> <p>11.5%</p>
	<p>SUGAR RESIDUAL</p> <p>8 gr/lit</p>
	<p>TOTAL ACIDITY</p> <p>5.9 gr/lit</p>

ORGANOLEPTIC PROPERTIES	<p>Pale yellow, the nose is a bouquet of honeysuckle, blossom, acacia flower and green apple. Palate is dry, with a great balance between acidity and sugar residual, a pleasant finish of white flowers and green apple, and a creamy perlage.</p>
	<p>SERVING</p> <p>At 6-10 °C</p>
	<p>PAIRINGS</p> <p>Excellent as an aperitif, perfect with simple fish dishes, charcuterie, and typical venetian cicchetti.</p>
	<p>VOLUME</p> <p>e 750 ml</p>

