

PROSECCO D.O.C.

BRUT ORGANIC

Production area: vineyards located in Gambellara (VI)

Grapes: Glera 100%

Geographical Location: Gambellara VI

Altitude: 200 metres a.s.l. **Exposure:** South-East

Grape-growing region: mixed volcanic and clay

Growing system: Guyot

Density of stumps: 4000 per Ha

Harvest time: mid-September

Vinification: the grapes are harvested by hand. Soft pressing and immediate must cooling. Fermentation in controlled low temperature stainless steel tanks.

Charmat method sparkling wine at low temperatures and under control, with long rest on the fine lees.

Aging: For two months in the bottle before serving it

TASTING NOTES:

Color: Straw yellow with pleasant greenish highlights

Perlage: fine and very persistent

Perfume: pleasantly intense, elegant and fresh of citrus with mainly mandarin and tropical fruit. Intriguing and delicate white flowers in the end.

Taste: inviting, round, fresh of acidity and aromas. The exciting perlage, harmony and balance make the wine pleasant at any time of the day.

