

GOTO - PROSECCO DOC

BRUT

Fresh, soft and fruity. Fully in line with the scents, balanced with citrus notes, full and elegant.

Wine type	Prosecco DOC Brut
Production area	Veneto region
Soil	Clayey
Grape variety	Glera
Training system	Sylvoz
Harvest period	10- 20 September
Maximum yield per ha	18.000 <u>kilos/ha</u>
Vinification	Soft pressing, without the skins.
First fermentation	Static settling and temperature- controlled fermentation in steel tanks
Prise de mousse	30-40 days
Maturation	1-3 months
Sparkling winemaking method	Charmat Method
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Alcoholic volume	11%
Residual sugar	9 gr/lt
Pressure	5,20 atm
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Perlage	Fine and continuous
Mousse	Rich
Bouquet	Intense and fruity, it reminds to golden apple and white acacia flowers.
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Food pairing: Crustaceans and egg-based appetisers, risotto with peas, fresh cheeses.

Storage: The bottles should be kept upright in a cool place with constant humidity.

Serving temperature: Cooled in an ice-bucket at 6-8 °C

Available sizes: 0,75 lt.



NUTRITIONAL INFORMATION