

PROSECCO FRIZZANTE

Grapes: Glera

It is the classic version of Prosecco, which combines the aromatic quality of the grapes with the exciting flavours of its fine bubbles. In the mouth it is soft and dry at the same time, thanks to its freshness. It matches very well several foods, thanks to its typical fruity and floral notes, for the smooth bubbles and the delicate taste.

TECHNICAL SHEET

NAME OF THE WINE: Prosecco frizzante DOC.

GRAPES: 100% Glera.

PRODUCTION-AREA: Pra' Longo estate in Monastier di Treviso. The proximity to the Adriatic Sea brings a marine influence and the proximity of the Dolomites mountains thanks to fresh summer winds contributes to create a magical microclimate for these grapes.

SOIL: alluvial, called "caranto", composed of white clay and dolomite rock sediments.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 4.000 vines per hectare trained with "guyot" system.

YEAR OF THE PLANTATION: 2011.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: beginning-middle of September, by hands in small cases. The grapes are immediately brought and crushed in Fossalta di Piave.

VINIFICATION: destemming and crashing of the grapes, cold skin contact, soft pressing, cool static clarification and fermentation at a controlled temperature. Then the wine matures for several months on its noble lees in stainless steel vats. The lees are frequently mixed (battonage) in order to increase the thickness and the smoothness of the wine.

SECOND FERMENTATION: the second fermentation is carried out with the "Italian method" in pressured tanks.

TASTING CHARACTERISTICS: light straw yellow colour, with greenish hues, fruity bouquet with intense scents of apple with a flowery finish, medium body, fresh, smooth, slightly sparkling.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal as an aperitif, throughout the meal and in any occasion that requires a toast.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

ALCOHOL CONTENT: 11% by vol.

RESIDUAL SUGAR: 8-12 g/l.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 92x287.

BOTTLE AND CASE WEIGHT kg (full): 1,35 kg/bt, 8,40 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 6 layers of 16 cases, 96 cases per pallet, 576 bottles.

CASE SIZE mm (length x width x height): 282x195x296.

