



Prosecco Spumante Brut DOC - 100% Organic



Region. Mortegliano, Udine, Friuli Venezia Giulia.



Vineyards. Selection of vineyards in Mortegliano, Friuli. Grapes are grown in full respect of the territory with a **Certified Organic Agriculture**. Alluvial soil, rich in skeleton with north-south exposition.



Grapes. Glera grapes, grown with free cordon spur system, with maximum intensity of 4000 vines per hectar and a maximum production of 3.5kg per vine.



Vinification. Night harvest with harvester machine. Soft pressing and cold fermentation with a following ri-fermentation in small Inox tanks for a minimum period of 90 days (Charmat Method).



Tasting Notes. Light yellow color, with persistent perlage. Fruity, intense flavor. Dry taste.



Analysis. Alcohol 11,5% Vol; Total acidity 5,7 g/l; Residual sugar 12 g/l; Pressure 4,5 atm.



Food Pairings. Ideal as aperitif, with starters, light meals and fish dishes. To serve at 8-9°C. To drink while still young.



Bottle. "Nouvelle Bianca" 750 ml (in box of 6 bt.)

