

## Prosecco Fizzante DOC

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**Region.** Mortegliano, Udine, Friuli Venezia Giulia.



**Vineyards.** Selection of vineyards in Mortegliano, Friuli, grown with integrated agriculture to fight environmental impact. 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 hectare and a maximum production of 3.5 kg per vine.



**Vinification.** Night harvest with harvester machine. Soft pressing and cold fermentation with a following re-fermentation in small Inox tanks for a minimum period of 30 days (Charmat Method).



**Tasting Notes.** Light yellow color. Fruity and intense flavor. Dry and fragrant taste.



**Analysis.** Alcohol 11% Vol; Total acidity 5,8 g/l; Residual sugar 12 g/l; Pressure 2,5 atm. Sparkling wine from natural fermentation.



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



**Bottle.** "Borgognotta Collio" 750 ml (in box of 6 bt.)

