



**GRAPES:** 100% Prosecco

**PRODUCTION ZONE:** Friuli Venezia Giulia

**APPELLATION:** DOC (Denominazione di Origine Controllata)

**SOIL:** Gravelly, calcareous

**AGE OF VINES:** 7 years old

**TRAINING SYSTEM:** Guyot

**VINES PER HECTARE:** 4,500

**CROP YIELD:** 120 quintals per hectare

**HARVEST TIME:** September (approx. first ten days)

**FERMENTATION:** In stainless steel at 12° C (53.6° F)

**VINIFICATION METHOD:** Charmat/Martinotti at 10° C (50° F)

**AGEING:** In bottle

**ALCOHOL CONT. BY VOL.:** 11%

**RESIDUAL SUGAR:** 15 g/l

**PACKAGING:** 12 bottles per carton

**SERVING TEMPERATURE:** 6-8° C (42.8-46.4° F)

**CLOSURE:** Natural cork

**TOTAL PRODUCTION:** 30,000 cs. yearly

### **TASTING NOTES**

**COLOR:** Straw yellow

**BOUQUET:** Floral and fruity

**PALATE:** Mellow, rich and flavorful, with fine and persistent *perlage*

**FOOD PAIRING:** The ideal aperitif for any season, also matches fish, white meat, delicate risottos