

PROSECCO SPUMANTE BRUT "BLACK LABEL"

CHARACTERISTICS

In the glass, Prosecco Spumante Brut is bright straw yellow with greenish reflections and a fine, persistent bead that brings all the aromas to the surface.

The nose reveals notes of peach, apple and wildflowers that conjure up springtime, like wisteria and acacia blossom.

On the palate it is vivacious and fresh, characterised by slight residual sugar which, together with its good structure, makes it pleasant, well-balanced and delicately dry.

Serve at a temperature of around 8-10° C as an aperitif, with vegetable hors d'oeuvres or to accompany delicate fish starters or white meat dishes.

PROFILE CONTENTS

grape varieties	Glera
appellation	Denominazione di Origine Controllata Treviso
year of planting	2004/2007
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80 m
pruning	syloz on upward-trained vertical-trellised vines
yield/hectare	14 t
alcohol content	11.00 vol. %
residual sugar	13 g/l
acidity	5.50 g/l
ph	3.30
pressure	5 bar

VINIFICATION

Manual harvest at optimum technological ripeness, crushing-destemming, pressing, cold settling and addition of cultured yeasts. Controlled cold fermentation at 14° C. Fermentation is followed by racking, light clarification to stabilise the proteins and subsequent filtration. Bottling is performed after second fermentation in steel pressure tanks (autoclaves), where the internal pressure increases for a month to around 5 atm until fermentation is complete. The wine is then clarified before final filtration.

BOTTLE TECHNICAL INFO

cl. 75 | natural cork

BOTTIGLIA TAPPO



CAPSULA GABBIETTA



RACCOLTA DIFFERENZIATA.
VERIFICA LE DISPOSIZIONI DEL TUO
COMUNE. SEPARA LE COMPONENTI E
CONFERISCILE IN MODO CORRETTO.



ONLINE DATA SHEET



BOTTLE EAN CODE



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BOX ITF CODE



18032535560901



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015
wines with indigenous yeasts since 2017

experience matters



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