



Prosecco Brut

The pride of Marca Trevigiana as it is the most popular white wine in Italy. Its origin is linked to the village Prosecco, in the Carso area, where the grape Glera has been cultivated since the Roman period. It has rapidly spread in the province of Treviso, especially in the hilly area of Conegliano and Valdobbiadene. The great fortune of this wine is due to the intuition and ability of the dynasty Carpenè from Conegliano who introduced the sparkling, now used by all the wineries of the area.

Dati analitici

Alcohol content: 11,30% vol

Reducing sugars: 9,00 g/l

Fixed acidity: 5,40 g/l

Ph: 3,12

Total sulfur: 155 g/l

Grappolo

Large over 20 cm, loose, with two clearly evident wings. Medium and round berry of irregular size and yellow-green color. Pruinose and fairly robust peel. Acidic and juicy pulp with simple and neutral taste.

VINEYARDS: Ha 0,70

VINESTOCKS PER HECTARE: 2600 vines

YEAR OF PLANTING: 2002

TRAINING SYSTEM: sylvoz

SOIL TYPE: clayey of medium consistency

VINTAGE: mechanical harvest

VINIFICATION: de-stemming and soft pressing, static sedimentation at 11° C for a night, Racking and fermentation with selected yeasts at a temperature of 18° C in steel fermenters for approximately 15 days. Cooling at 12° C, pouring off and protein clarification, resting until the time of filtration with tangential filter during the month of November. Stabilization 10 days at 0° C

BOTTLED: at Cantine Introvigne (TV), the second fermentation in autoclave for approx. 30 days.

Il Vino

Prosecco is a fine wine of straw-yellow color with greenish hues with typical fruity flavor reminiscent of the golden apple, acacia and wisteria flowers, ripe wild apple, mountain honey. It has a pretty low alcohol content, pleasantly lively acidity, fresh and sapid. Is produced as Extra-dry, therefore it's rather soft.

Accostamenti Gastronomici

The Prosecco DOC Extra Dry is excellent as an aperitif, pairs well with fish croutons, egg and fine herbs dishes, at the end of a meal with fruit salads and cakes with cream. Serving temperature: 8-10°C

