

VALDOBBIADENE PROSECCO SUPERIORE **DOCG** - BRUT "SETTEGRAMMI"



TECHNICAL SHEET

Production area: Valdobbiadene

Soil: calcareous, sub-alkaline.

Grapes: Glera 100% (known as Prosecco)

Harvest: Manual, with grape selection.

Vinification: Soft pressing of the grapes with membrane presses, settling of must, fermentation at controlled temperature (18 °) with selected yeasts. Maturation on the lees in stainless steel tanks for about three months.

Fermentation: Italian method with temperature controlled fermentation (14 ° -15 °) performed with selected yeasts. Tartrate stabilization in cold (4 °) and microfiltration of yeast before isobaric bottling. Cycle time about 60 days. del ciclo circa 60 gg. Stabilizzazione tartarica a bassa temperatura.

ORGANOLEPTIC CHARACTERISTICS

Appearance: straw yellow color with greenish reflections, compact and durable foam, fine perlage.

Smell: very intense, creating the scents of green apples, Kaiser pear, almond blossom, tarragon and mineral notes.

Taste: Dry, intense and persistent. Great match with the smell, the taste of apple stands out particularly fragrant. It's long lasting, balanced and elegant, it has a very pronounced mineral finish.

ANALYTICAL DATA

Content: 11% vol alcohol. Residual sugar, 10 g / l PH 3,15

Acidity 6 g / l. Pressure 5.8 atm

SERVING SUGGESTIONS

Excellent as an aperitif and for any time. It goes well with soft alpine cheeses, first courses, with baked sea bream and steamed fish.

AWARDS



Decanter-silver Decanter – World Wine Awards 2016
Medaglia d'argento



Catavium-silver Catavium World Wine and Spirits
Competition – Spain – 2016
Medaglia d'argento



Tasting Merum Editorial - march 2017



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