

Prosecco-DOC



PROSECCO BRUT MILLESIMATO DOC

CHARMAT METHOD SPARKLING WINE

GRAPE VARIETY	Glera 100%
TYPE	Sparkling white wine
PRODUCTION AREA	"Giaroni" in Gambellara (volcanic soil)
ALCOHOL CONTENT	11,5%
FARMING SYSTEM	Double Pergola
VINIFICATION	Processed in small steel tanks to extract more intense aromas
YEAR	2024
HARVEST	Manual and selected into 200kg crates
MARKET INTRODUCTION	01/2025
AGING	In autoclave for 4 months, Charmat method
YEASTS	Selected
TOTAL ACIDITY	6,00 g/l
RESIDUAL SUGAR	11,00 g/l



WHITE

AROMAS



Fresh and floral fruit, peach, wisteria

PAIRINGS



As aperitif and with finger food, quiches, salads, fresh mushrooms and black rice

FORMATS



Bottle:
empty 725gr
full 1475gr



Box:
6 bottles
8,9 kg



Pallet:
99 boxes
9x11rows