



Prosecco Spumante DOC Treviso Brut Nature



 Vineyards of Origin

 Vineyards Le Contesse



0,750 lt

Product description

This wine is the result of Loris Bonotto's experience and Enrico Buffoni's passion, two demanding palates that have succeeded in creating the perfect balance between freshness and sophistication.

Vineyard location: province of Treviso.

Altitude: 50 m. above sea level.

Soil composition: medium consistency.

Grape variety: Glera.

Growing system: Sylvoz.

Harvest time: second 10 days of September.

Alcohol: 11 % vol.

Residual Sugar: 2-3 g/l.

Technology "Le Contesse":

- manual grape harvesting.
- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Perlage: fine and persistent;

Color: bright pale straw yellow.

Aroma: pleasant floral aromas, represented in particular by the delicate notes of wisteria and acacia flowers, fruity with hints of peach and Golden apple.

Bouquet: pleasant, balanced and persistent.

Serving: serving chilled at 6-8°C.

Serving suggestions: excellent as an aperitif, its dry character goes well with seafood dishes, especially raw.