



Mancassola

## Prosecco

Prosecco DOC Brut



### TECHNICAL INFORMATION

**Area of origin**

Veneto Region - Colli Berici Hills in Lonigo, Vicenza

**Soil type**

Sedimentary stones

**Varietal**

Glera 100%

**Training system**

Double Guyot

**Harvest period**

Early September

**Wine making**

Grape vinified in white and processed with a soft pressing. Primary fermentation in stainless steel tanks at a controlled temperature. Sparkling wine is produced by applying the Charmat method in an autoclave for about 60 days. Then it is filtered and bottled.

### ANALYTICAL CHARACTERISTICS

**Alcohol**

11,5% vol.

**Residual sugar**

12,5-13 gr/l

**Total acidity**

6-6,20 gr/l

### ORGANOLEPTIC PROPERTIES

**Bouquet and taste**

Pale straw yellow color with greenish reflections. Fine and persistent perlage; delicate aroma of wisteria, acacia and fresh fruit. Delicate and harmonious flavor.

**Serving temperature**

4-6 °C / 42.8-46.4 °F

**Serving suggestions**

Suitable for appetizers and light dishes.

**Bottle size**

750 ml

