

900

P R O S E C C O

D O C

B R U T

GENERAL FEATURES

DENOMINATION: Prosecco DOC
PRODUCTION AREA: Prosecco DOC Area
VINEYARD VARIETY: Glera 100%
SOIL: Clayey and calcareous
CLIMATE: Mediterranean – fresh
MATURATION: From mid-September
VINIFICATION: In white, with soft pressing. Yield 70%
SPARKLING PROCESS: Autoclave, Charmat Method

CHEMICAL INFORMATION

Alcohol: 11 Vol.
Sugar Residue: 11 gr/l
Acidity: 5,50 gr/l
Pressure: 5 Bar

AROMAS AND DESCRIPTIONS

Prosecco vinified after a careful selection of the best Glera grapes, obtained from the same harvest. During the production, the bunches are softly pressed and then a slow fermentation in steel tanks begins.

The color is bright straw-yellow enlivened by a fine and persistent perlage, the result of the long natural fermentation that characterizes body and foam.
Fresh and elegant, it's rich in aromas of acacia flowers and fruity aromas of yellow apple.
The wine is smooth, aromatic and persistent.

SPECIAL FEATURES AND COMBINATIONS

Millesimato stands for an exceptional vintage year. A year in which the climate was particularly good, allowing to obtain perfectly ripe grapes with uniformity in the bunch. In these cases, the grapes will be intact and the wine will have an excellent quality, to seal the bottle with the word “Millesimato”. In fact, in order to be able to sell a Millesimato Spumante, it is necessary to have 85% of the base wine produced with vintage grapes for which you want to indicate the thousandth.

Prosecco Millesimato is perfect as an aperitif. Its fine taste tickles the palate with marinated fish and pasta with mollusks, first courses with butter and sage.
It also matches well with oysters and seashells.

SERVICE TEMPERATURE

5-7 °C



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