



BRUT



Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G. Rive di San Pietro di Barbozza*

Type: *sparkling Brut*

Grapes: *Glera 100%*

Area: *hills of San Pietro di Barbozza*

Vineyard

Soil: *terrain rich in clay and marl*

Altimetry/exposition: *200-250m a.s.l. exposure to the South*

Yield: *13 tons/ha*

Breeding system: *Sylvoz – Doppio Capovolto*

Harvest: *hand picking*

Cellar

Vinification: *white winemaking with soft pressing, second fermentation with Charmat method (long version up to 180 days in autoclave)*

Volume: *12% vol.*

Residual sugar: *7 g/l*

Tasting

Colour: *straw yellow with green shades, fine and persistent mousse*

Flavour: *intense and delicate, with notes of green apple, floral with hints of bread crust*

Taste: *fresh, very dry, balanced. Remarkable aromatic persistence*

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Agency & Wine Tasting

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