



# BRUT

**Denomination:** *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.*

**Type:** *sparkling Brut*

**Grapes:** *Glera 100%*

**Area:** *“Col Del Sas” hill and vineyards of Conegliano Valdobbiadene*

## Vineyard

**Soil:** *clay, conglomerate rock*

**Altimetry/exposure:** *150/350m a.s.l exposure to the South*

**Yield:** *13,5 tons/ha*

**Breeding system :** *Doppio capovolto*

**Harvest:** *hand picking*

## Cellar

**Vinification:** *low temperature first fermentation, second fermentation with Charmat method (min.60 days)*

**Volume:** *11% vol.*

**Residual sugar:** *8,5 g/l*

## Tasting

**Colour:** *straw yellow with green shades*

**Flavour:** *floral with pleasant hints of bread crust*

**Taste:** *enjoyable, elegant, sapid*

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Agency & Wine Tasting

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