



Le Contesse

Prosecco DOC Brut Single Fermentation



REGION

Veneto

VARIETY

Glera. Vineyards located in the DOC Treviso area.

Exposure and altitude: Different exposures, 160 feet ASL (50 m ASL).

Soil composition: Sandy, alkaline.

Cultivation method: Sylvoz.

Harvest: Second decade of September.

Vinification process: Soft pressing and cleaning of the must by cold static decantation. Cold storage of the must in stainless steel tanks. Single fermentation in pressurized vats, with selected yeasts. Bottling and cellar storage for a few weeks.

Residual Sugar: 12 g/l.

TASTING NOTES

Soft straw-yellow color, refreshing bouquet. Fruity aroma with a touch of golden apple, Williams pear and white blossoms.

FOOD PAIRINGS

Excellent as aperitif, a perfect match for fish and seafood preparations.