LE MANZANE®

PROSECCO EXCLUSIVE BRUT

Prosecco DOC Millesimato Brut

PROFILE:

FLORAL	● ● ● ● ○
FRUITY	● ● ● ○ ○
MINERALITY	● ● ● ● ●
SMOOTHNESS	● ● ● ○ ○
FOAM	● ● ● ● ○

FLUTE

5-7 °C	120/130 MILA	11,5%	11-13	5,8
SERVICE TEMPERATURE	PRODUCTION PER YEAR	ALCOHOL	RESIDUAL SUGAR (G/L)	TOTAL ACIDITY (G/L)

GRAPE VARIETIES

Glera 100%

LOCATION OF THE VINEYARD

Veneto region

VINEYARDS AND TYPE OF LAND

The vineyards are situated at an altitude up to 200 meters above sea level grown on medium textured clay soil

VINIFICATION AND AGING

Soft pressing of the grapes, cold static decantation of the must (5-7° C) and start of alcoholic fermentation at a controlled temperature of 18° C. Next racking and aging in steel tanks for 2 months. Second fermentation in autoclave for about 30 days following by bottling. Aging in bottle for about 30 days.

WINE LAYOUT AND PAIRINGS

Bright straw colour and lively perlage. Fruity scent and slight yeasty flavour. Dry and fresh taste a little bitter. Perfect as aperitif, good with light dishes, soup and seafood, fresh chees and with meat. Served at 5-7 °C

Via Maset, 47/B - 31020
S. Pietro di Feletto (TV)

Tel. +39.0438.486606
Fax +39.0438.787881

lemanzane.com