



V43051075

## Prosecco Spumante DOC Brut - cl 75

Prosecco DOC Brut Accademia, produced with the Martinotti method, encloses all the characteristics that made sparkling wines appreciated all over the world: liveliness, elegance and versatility. An explosion of bubbles in a wine that can be enjoyed every day, or served to celebrate special moments.



**Production Area:** Veneto, Italy

**Vine:** Glera

**Plants per Hectare:** 2500 - 3000

**Training System:** Double inverted - Sylvoz

**Harvest Period:** from Mid-September

**Yield per Hectare:** 130 q/Ha

### Characteristics:

#### Production Area

- > This sparkling wine has its origin in an area with a unique microclimate and soil composition, where vines find their ideal conditions for ripening.
- > Glera grapes are grown on plains or on slightly sloping areas, with alluvial medium-textured soils rich in clay.
- > The mild climate and quite regular rainfall favor the ripening process, leading to good acid balance and sugar values.

#### Production Process

- > Around mid-September, grapes reach ideal conditions; they are harvested and moved to the winery in order to prevent mechanical damages and premature oxidation.
- > Grapes are gently pressed removing the stems, the must is separated from the skins to avoid contact with substances that may make the wine sour, bitter and unstable.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts. In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 15 °C, to preserve the primary aromas of the grapes.
- > At the end of the process, the wine is cold stabilized, filtered and bottled.





**Organoleptic Characteristics:**

**Color and Appearance:** Brilliant, straw yellow, fine and persistent perlage.

**Bouquet:** Elegantly fruity with hints of green apple, white peach and citrus fruits; delicate hints of acacia flowers and wisteria in the finish.

**Taste:** Fresh, light and pleasantly lively, with a good balance between acidity and sugar, making it elegant and refined.

**Chemical Characteristics:**

**ABV:** 11%

**Sugar, g/l:** 10-13

**Total Acidity, g/l:** 5.00-6.50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Ideal as an aperitif and in cocktails, it is a perfect match with fish starters and risotto; it is also an all-around wine which goes particularly well with wild herbs, meat, pizza, vegetables (in particular asparagus and Treviso radicchio), cold cuts and cheeses.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.