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Prosecco Spumante DOC - cl 75

Ca' Neri Brut combines all the characteristics which made Prosecco the world's most famous sparkling DOC: fine and persistent foam, unmistakable and refined bouquet, liveliness and soft and captivating taste. Ca' Neri brand stands out for the elegant and sophisticated packaging, reflecting the Italian love for style and attention to detail.



Production Area: Province of Treviso (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

- > Glera grapes used for this wine are grown on flat or slightly hilly lands, with alluvial and medium texture clay soils.
- > The mild climate and quite regular water regimes favor the ripening process and lead to ideal levels in terms of acidity balance and sugar values.

Production Process

- > Around mid-September, grapes reach ideal conditions; they are 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: Straw yellow with gold reflexes, fine and persistent perlage.

Bouquet: Elegantly fruity with hints recalling apple, white peach and citrus fruits; delicate hints of acacia flowers 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), salami and cheeses.

Enjoy it within: 18 months.



Recommended Glass: Flute.