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Prosecco Spumante DOC Brut - cl 75

Prosecco Spumante DOC Brut Monica Lisetto is the product of a territory with a great winemaking tradition. Here, grapes find the ideal conditions for perfect ripening and are vinified according to ancient techniques, leading to elegant, refined sparkling wines.

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 picked 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: 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.