



V13056075

### Prosecco Spumante DOC - cl 75

Prosecco DOC Spumante Brut Casa Bottega has its origin in the Province of Treviso, a territory with ideal conditions for grapes to reach their perfect ripening. The ancient, traditional wine-making techniques create a fresh, refined and elegant all-around wine.

**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.