

V73823075



Cuvée Frizzante - cl 75

Cuvée Frizzante Pronol is the product of a historic territory where grapes are vinified according to traditional methods. Fresh and light, Cuvée Frizzante Pronol is produced following the Martinotti method. The delicate perlage is created by carbon dioxide, naturally released during the second fermentation in cuve close.

Production Area: Veneto, Italy

Vine: Glera, Pinot Grigio, Chardonnay

Plants per Hectare: 2500

Training System: Sylvoz

Harvest Period: from mid-September

Yield per Hectare: 180 q/Ha

Characteristics:

Production Process:

- > Around mid-September, grapes are picked and vinified in white; the must is softly pressed to separate it from the skin.
- > The first fermentation occurs in steel tanks, at a controlled temperature, with the addition of selected yeasts.
- > The second fermentation occurs in cuve close and is stopped when correct pressure and sugar content are achieved.
- > The wine is then cold stabilized, filtered and bottled.

Organoleptic Characteristics:

Color and Appearance: Brilliant, straw yellow.

Bouquet: Delicate and characteristic, pleasantly fruity with hints of apple, slightly floral.

Taste: Fresh, harmonic, fragrant, with a persistent aftertaste and an intense fruity aroma.

Chemical Characteristics:

ABV: 10,5%

Sugar, g/l: 10,00-11,00

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Ideal as an aperitif, it goes particularly well with starters, first courses, fish, white meat, vegetable and eggs.

Enjoy it within: 18 months.



Recommended Glass: Tulip.