



## PROSECCO DOC BRUT

### Grapes

Glera 100%

### Production area

Veneto

### Vinification

Grapes for this Prosecco DOC Brut Sparkling Wine are cultivated on the hills within the Valdobbiadene area. Afterwards they are manually harvested in cases and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes place at controlled temperature in stainless steel tanks between 18°C and 22°C. When fermentation ends, stabilisation and Charmat sparkling winemaking process follow.

### Description

Brilliant straw yellow colour with hints of green and a persistent fine perlage. Its nose is delicate and fruity with hints of white flowers. The palate has lively ripe apple and peach flavours and a refreshing finish.

### Food pairing

Ideal as an aperitif and an excellent match with seafood.

### Serving temperature

8°-10°C

### Bottle

Bacio della Luna Quercia, 0,75 l

### Characteristics

Alcohol: 11%vol.

Residual sugar: approx.11g/l

