



## Prosecco DOC Brut

*Berto*

This sparkling wine is born from the lush Glera vineyards, delivering freshness and delight. Crafted using the Martinotti method, it becomes the ideal companion for a friendly aperitif, radiating elegance and conviviality with each sip.



GRAPES	Glera
AREA	South-eastern Veneto
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	2022
ANALYSIS DATA	Alcohol 11%
AGEING POTENTIAL	18/24 months
	Contains Sulphites

### PRODUCTION AREA

The terroir is a moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol-called "caranto".

### TASTING

COLOUR: It has a pale straw yellow color, with hints of greenish reflections.

BOUQUET: Once poured, a dense and persistent crown of foam reveals floral and fruity fragrances, including the characteristic acacia flowers and rennet apple.

### WINEMAKING

After the harvest, the grapes are pressed and subjected to soft pressing with pneumatic presses and quick separation of the must from the skins. Fermentation takes place at a controlled temperature (15-16° C).

### PAIRINGS

Its mineral notes are quite surprising when enjoyed alongside both fish and vegetable fritters.

### PRIZES AND AWARDS

The Prosecco  
Masters

SILVER

