



Prosecco DOC Extra Brut Millesimato

Bruno

An adventurous wine boasting notes of lime and green apple. Its delicate sweetness, subtly hinted at and almost concealed, dares the boldest palates, craving freshness and vitality amidst the effervescence. A unique experience for those who love a bold taste.



GRAPES	Glera
AREA	Friuli Venezia Giulia
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 60 days of fermentation
VINTAGE	2022
ANALYSIS DATA	Alcohol 11%
AGEING POTENTIAL	18/24 months
	Conteins Sulfites

PRODUCTION AREA

Deep soil with no skeleton, silty clayey texture with basically fine silt, moderate resistance to drought vineyard with north-east orientation of the rows.

WINEMAKING

Vinification: Soft pneumatic pressing and separation of only the first press must deriving from the draining. First fermentation in steel at a controlled temperature of 14-15°.

TASTING

Pale yellow with greenish reflections. The perlage is subtle, creamy, and persistent. The nose is very intense with citrus notes of grapefruit and bergamot combined with aromatic notes of white peach and acacia flowers.

PAIRINGS

Perfect with whipped sea bream, crudites, fried fish and battered vegetables. Also perfect for seafood pasta dishes and even with eel.

PRIZES AND AWARDS

The Prosecco
Masters

SILVER

