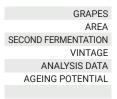


Prosecco DOC Millesimato Brut



In the heart of our vineyards, only the finest Glera grapes are chosen to create the Millesimato Brut V8+. We carefully select the best berries to produce a sparkling wine with a unique character: dry, bold, bursting with freshness, and leaving an intense finish that tantalises the palate.



Glera
South-eastern Veneto
Sparkling with Martinotti Method. Minimum 30 days of fermentation
2022
Alcohol 11%
18/24 months
Conteins Sulfites

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 straw yellow color with light greenish notes. In the glass it forms a dense and minute crown of froth, which feeds on small bubbles for a long time. BOUQUET: The nose smells of acacia flowers, peach and pear.

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

This wine enhances refined pairings, from prawns and chicory to Treviso radicchio and swordfish, all the way to a flavourful chicken pad thai.

PRIZES AND AWARDS



MARTINOTTI

GOLD











