



Prosecco DOC Millesimato Brut

Carlo

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.

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 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

AWC
VIENNA **GOLD**