

PROSECCO DOC Semi-Sparkling

The base wine is put into pressurized tanks for the prise de mousse; here it ferments for 8 - 10 days, with the aid of selected yeasts, at a controlled temperature of between 14 and 16 °C (57 - 61 °F). Once the desired pressure has been obtained (around 2.5 bar), the wine is chilled to -4 °C (25 °F) in order to block the fermentation and favor stabilization. It is then maintained at a controlled temperature for at least a month, so as to favor its natural maturation in contact with the lees. This is followed by filtering and isobaric bottling.

TASTE PROFILE

A semi-sparkling wine whose attractive nose displays the variety's typical aromatic notes.

SERVING SUGGESTIONS

It goes perfectly with fish-based hors d'oeuvres and delicately flavored pasta and rice dishes.

GRAPES	Glera
PRODUCTION ZONE	The eastern part of the Province of Venice
ALTITUDE	Land on the plain
TYPE OF SOIL	Of morainic origin, alluvial and with little depth
VINE TRAINING SYSTEM	Sylvoz and double-arched cane
PLANT DENSITY	2.500 - 4.000 vines per hectare (1.010 - 1.615 per acre)
PERIOD OF HARVEST	First half of September
ALCOHOL LEVEL	11,00% vol.
SERVING TEMPERATURE	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL	2/3 years
BOTTLES PER CARTON	6
BOTTLE SIZES (cl)	75

