



DA RE

Prosecco

# Prosecco Frizzante

Doc



**Variety:** 100% Glera.

**Soil and vineyards:** clayey, gravelly soil; planting density of 3,500 vines per hectare, with Sylvoz pruning, for a yield of around 170 quintals per hectare.

**Harvest:** manual harvesting in the first ten days of September.

**Vinification and ageing:** the grapes are manually harvested and placed in drawers, before undergoing soft pressing at a pressure of 1 ATM (they are not destemmed or crushed, with a view to preserving their organoleptic properties). The first-pressing must is then subject to cold natural settling, and ferments with selected yeasts for 8 days, in stainless-steel tanks, at a controlled temperature (18°C). The base thus produced is ready to begin conversion to semi-sparkling wine using the Charmat Method, which continues for 25 days at a constant temperature (16-18°C) in order to generate a soft, long-lasting foam. After filtration and isobaric bottling, the wine is ready to be released onto the market.

**Tasting notes:** pale straw-yellow colour with greenish edges, and a fine, persistent perlage; both the bouquet and the palate are reminiscent of hawthorn and white flowers (particularly acacia), and feature fruity notes of apple and pear; the creamy foam is complemented by a characteristically crisp acidity.

**Alcohol content:** 10,5% by vol.