



PROSECCO SPUMANTE MILLESIMATO BRUT DOCG

Varietal:

Glera 100%

Vintage:

2015

Vineyard designation:

The grapes are accurately selected and picked in San Gregorio's own vineyards, located in the heart of Valdobbiadene

Harvest:

Harvest by hand in late September. Yield in 9.000 kg per ha.

Winemaking:

Off skins by gentle pressing.

Foaming 4 months and fining 4-6 months.

Tasting Notes:

Pale straw with olive green hues

and a fine-persistent perlage.

Citrus and flowery aromas with savoury elegant tones on the palate.

Clean fresh finish.

Food Pairing Notes:

Perfect as an aperitif or partner

it with fish or vegetable dishes or cheese.

Serving temperature:

8°

Size:

750 ml

Acid: 5,30 g/l

Residual sugar: 8,8 g/l

Alcohol %: 11,50



San Gregorio Az. Agricola s.s

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