

Prosecco Doc Brut

3 Grammi



Sensory evolution

3 Grammi has a straw yellow colour with pale green reflections. A tempting mousse, dry and delicate with a creamy light almost impalpable foam. Its aromas are those of Spring time such as wisteria and peach tree. Its flavour is well-balanced, neat and chic, never too acidic.

The tastes of bread crust combined with rosehip are prevailing. The result is an incredible balance between a very dry Prosecco, with 3 grams of sugar per liter only, and a very suitable refreshing taste that is always enjoyable.

Food pairings

Savory and gently fat fish, such as Atlantic Salmon of Scotland, lightly cooked on the grill, represent the natural pairing with the delicate mousse and clean, clear taste that can delight and refresh the palate every bite. Grilled eel of the Comacchio Valleys paired with this beautiful Terrae d'Argilla 3 Grammi will be a feast for the senses. Other pairings like Bucatini pasta with Carbonara sauce, or just simple toasted bread with a creamy gorgonzola.

WINE-MAKING

The best grapes, carefully selected, are de-stemmed and left to rest for 5-10 hours at a controlled temperature of 10-12 ° C (cold maceration process), through this process, the must (new wine) is enriched by substances released from the peel that increase and enhance the fragrance and flavor. The primary fermentation also takes place at a controlled temperature with the aid of selected yeasts, while the appearance of , second fermentation, takes place in autoclaves at low temperature. Thanks to this process, the pleasant and persistent feelings of flowers and freshly picked fruit, typical of the Trevigiana glera (Trevigian's vines), are guarantee. The sparkling process is the Martinotti method.

BOTTLE AND WINE SERVICE

Bottle in special format "Monterossa" 75 cl. Cases of 6 bottles. Must be served in a stem glass, temperature 6-8°C..