

Brut Nature Millesimato

Prosecco D.O.C.

The stylish and natural choice



PRODUCTION AREA

Lison di Portogruaro: the area is located on the border between Veneto and Friuli regions, at about 20 km from the Adriatic coast and 60 km from the Alps

VINEYARD CULTIVATION METHOD

Organic since 1993

SOIL TYPE

Clay and limestone in the deeper layer (calcium carbonate), alkaline of alluvial origin

GRAPE VARIETY

100% Glera

VINEYARD FEATURES

Land plot next to an ancient woodland, biodiversity oasis, bordered by the Lison river; planted in 2016, trained into Sylvoz system, with a planting density of 3000 vines/ha; average yield of 120 q/ha

VINTAGE

2020

VINIFICATION AND AGEING

Soft pressing, fermentation at a controlled temperature of 18°C in stainless steel tanks and 6 months on fine lees in vitrified concrete tanks; second fermentation in stainless steel autoclaves using Martinotti-Charmat method, extended for 3 months to give the wine more complexity and get a fine perlage

BOTTLES PRODUCED

2933 bottles, in 75 cl size

WINE ANALYSIS

Alc/vol: 11,5%; acidity 5,8 g/L; pH 3,4; dry extract 20 g/L; residual sugar <3 g/L

SENSORY ANALYSIS

Bright, light straw yellow; fine and persistent perlage. On the nose delicate white flower aromas that recall hawthorn and jasmine, fresh citrus notes of lemon and citron and light notes of fresh apple and pear. On the palate the acidity and the silky effervescence find the right balance with the dry and savoury taste and the pleasantly fruity and smooth finish

IDEAL SERVING TEMPERATURE

6-8°C

PAIRING ADVICE

Excellent as an aperitif, perfect with battered vegetables, as well as with raw fish hors d'oeuvres, especially seafood and shellfish, grilled and marinated fish, and in combination with Asian cuisine, such as prawn Pad Thai and dishes based on salmon and tuna