



CASABACCICHETTO

PROSECCO DOC BRUT

*“The vines grow amidst a peaceful scenery of rolling hills and the Castle overlooking the vineyards.”
Many say: the more beautiful the land the better the wine. We have no doubts about that!*

Prosecco DOC Treviso	Brut	100% Glera	11,5% Vol
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Ponte di Piave, via Salute



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers.



The cool breezy climate enjoyed by this area allows for a later ripening of the grapes, hence an enhancement of the freshness and aromas of the wine.



Delicate crushing employing a selection of the a low temperature. Fermentation takes place in stainless steel at a controlled temperature of 18 °C. After two rackings the wine matures in stainless steel.



Refreshing, elegant and polished sparkling wine. Creamy perlage. Typical aromas of the Prosecco grapes that grow on the hillslopes. Meadow blossoms and green apple. Balanced in mouth where it expresses its freshness with elegance.



Ideal served as an aperitif. The balance of this wine complements quality meals, particularly with fish-based appetizers.



Suggested serving temperature
8 °C