



# Exclusive

## PROSECCO DOC

Brut



5-7 °C  
SERVICE  
TEMPERATURE



180-200 K  
ANNUAL  
PRODUCTION



11,5%  
ALCOHOL



10-12  
REDIDUAL  
SUGAR (G/L)



5,8  
TOTAL  
ACIDITY (G/L)



0,75 l  
SIZE



6  
BOTTLES

### PROFILE:



### RACCOMANDED GLASS



Flûte

### GRAPE VARIETIES

Glera 85% min + Pinot Grigio/ Chardonnay 15% max

### LOCATION OF THE VINEYARD

Veneto Region

### VINEYARDS AND TYPE OF LAND

The vineyards are situated at an altitude up to 150 mt above the sea level grown on medium textured clay soil.

### VINIFICATION AND AGING

Soft pressing of the grapes, cold static decantation of the must (5-7°) and start of alcoholic fermentation at a controlled temperature of 18°C. Next racking and aging in steel tanks for 2 months. Second fermentation in pressure tank for about 30 days following by bottling. Aging in bottle for about 30 days.

### WINE LAYOUT AND PARINGS

Bright straw colour and lively perlage. Fruity scent and slight yeasty flavour. Dry and fresh taste a little bitter. Perfect as aperitif, good with light dishes, soup and seafood, fresh chees and with meat.

### FOOD PAIRING



Sushi



Mashroom risotto



LE MANZANE®