



Prima Stilla

SPARKLING WHITE WINE

MILLESIMATO Brut



5-7 °C
SERVICE
TEMPERATURE



50-60 MILA
ANNUAL
PRODUCTION



11,5%
ALCOHOL



10-12
RESIDUAL
SUGAR (G/L)



6
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
BOTTLES

PROFILE:



RECOMMENDED GLASS



Flûte

GRAPES VARIETIES

White native and international grapes

VINEYARDS AND TYPE OF LAND

The vineyards are grown on medium textured clay soil

VINIFICATION AND AGING

Soft pressing of grapes, cold settling of the must (5-7°C) and start the fermentation. Further fermentation in autoclave at temperature of 15°C for about 30 days. Next stay on yeast for 30 days and then bottling and aging in bottle for 30 days.

WINE LAYOUT AND PAIRING

Pale yellow colour, fruity scent and soft perfume of bread for the stay on yeasts in autoclave. Soft and mineral taste make this wine perfect for every moment.

FOOD PAIRING



Vegetables tempura



Pumping and sausage finger food



LE MANZANE®