



Springo Bronze

CONEGLIANO PROSECCO

SUPERIORE DOCG

Rive di Manzana Dry



6-8 °C
SERVICE
TEMPERATURE



19-20 K
ANNUAL
PRODUCTION



11.5%
ALCOHOL



18-20
RESIDUAL
SUGAR (G/L)



5,8
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
LAIED
BOTTLES

PROFILE:



RECOMMENDED GLASS



Flûte

GRAPE VARIETIES

Glera 100%

LOCATION OF THE VINEYARD

Manzana hill Municipality of Vittorio Veneto

VINEYARD AND TYPE OF LAND

Steep hill, towards south

VINIFICATION AND AGING

Only juice by gravity, cold settling (5-7°C) first fermentation at 16-17°C. Aging on lees for 3 months and only one racking. Second fermentation on 100 hl pressure tank for 30 days at 14°C. Aging on lees for 2 months. 20 days in bottles.

WINE LAYOUT AND PAIRINGS

Bright straw color enlivened by the fine and persistent perlage, full and intense bouquet of yellow fruit, hints of peach, apple, banana and wisteria flowers, the final light of bread crust, rich flavor, creamy with good fullness and length in full correspondence with the scent, elegant and harmonious.

FOOD PAIRING



Fregolotta cake



Risotto with taleggio and pears



LE MANZANE®