



LEMANZANE®



20.10 MILLESIMATO BRUT

Conegliano Valdobbiadene Prosecco Superiore DOCG
Millesimato Brut

PROFILE:

FLORAL	● ● ● ● ● ● ● ● ● ●
FRUITY	● ● ● ● ● ● ● ● ● ●
MINERALITY	● ● ● ● ● ● ● ● ● ●
SMOOTHNESS	● ● ● ● ● ● ● ● ● ●
FOAM	● ● ● ● ● ● ● ● ● ●



FLUTE



5-7 °C

SERVICE
TEMPERATURE



35/40

MILA
PRODUCTION
PER YEAR



11,5%

ALCOHOL



7-8

RESIDUAL
SUGAR (G/L)



6

TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Glera for Prosecco Conegliano Valdobbiadene Docg minimum 85% +
Pinot Bianco / Chardonnay maximum 15%

LOCATION OF THE VINEYARD

Morainic hills between Conegliano and Valdobbiadene

VINEYARDS AND TYPE OF LAND

The vineyard are located at an altitude between 200 and 250 meters above sea level, south-east exposure, cultivated on medium-textured soils tending to clayey, in these vineyards production has been gradually reduced in the last three years to have a more important product.

VINIFICATION AND AGING

Only drained grape must, cold decanting at 5-7° C and beginning of the alcohol fermentation at 16-17° C. The wine stays on yeasts for 2 months with just one racking off. Refermentation in autoclave for 50 days at 13°C. Further stop on yeasts for 3 months. Aging in the bottle for 30 days before tasting.

WINE LAYOUT AND PAIRINGS

Strow-yellow colour with a refined and persistent perlage. Delicate fruity scent with elegant floral intensity, citrus and green apple notes and light shades of bread. Whole creamy taste, sapid and fresh with mineral notes. Food matching with sea-fruits, and sea crudités. Perfect as aperitif. Served at 7-8°C.

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