



PROSECCO D.O.C. BRUT  
Millesimato  
VINO SPUMANTE  
FILI 0,75l

This wine is the expression of versatility and harmony. A young look already a classic in our range.

Classification: Prosecco D.O.C. Brut  
Vino Spumante

Area of Origin: The Area of Treviso

Grapes: 100% Glera

Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle.

Preservation: 18/20 months depending on the temperature and lighting of the place where it is stored.

Colour: Pale straw yellow

Aroma: Typical strong apple and grapefruit scents with wisteria and elderberry hints.

Flavour: Good-structure, pleasant mouth-feel, well-balanced and harmonious.

Alcohol content: 12% Vol  
Total Acidity: 5,8 - 6 gr/l  
Residual Sugar: 8 - 12 gr/l

Serving Temperature: 6 - 8° C

Gastronomic Match: Excellent as an aperitif and with cheese and fish-based hors d'oeuvres, with risotto and pasta and delicate dishes.

Awards: **Bronze** - I.W.S.C. 2022,  
**Silver** - Mundus Vini 2021,  
**Commended** - I.W.C. 2021,  
**Bronze** - Decanter 2020,  
**Bronze** - I.W.C. 2020,  
**Bronze** - I.W.S.C. 2020,  
**Silver** - I.W.S.C. 2017,  
**Commended** - Decanter 2017,  
**Commended** - Decanter 2016,  
**Bronze** - I.W.C. 2017,  
**Commended** - I.W.C. 2016