

**PROSECCO D.O.C. BRUT
MILLESIMATO VINO SPUMANTE
COL DELL'UTIA**



Pleasant and delicate wine.
Its perlage is charming, but "versatility" is its middle name.

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

Area of origin: Veneto

Grapes: 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: 16/20 months depending on the temperature and lighting of the place where it is stored.

Colour: Bright straw yellow with green reflections.

Aroma: Pleasant notes of white Acacia flowers with not yet ripe apple and pear hints.

Flavour: Fresh and fruity with a pleasant final acid note.

Alcohol content: 12% Vol.

Total acidity: 5,7 - 5,9 g/l

Residual sugar: 9 - 11 g/l

Serving temperature: 6-8° C.

Gastronomic match: Excellent as an aperitif and a perfect match with fish-based dishes and delicate first courses.

Awards: Commended - IWC 2018 / 2017 / 2016
Bronze Medal - Decanter 2018
Silver Medal - Decanter 2017

