



PROSECCO D.O.C. BRUT
MILLESIMATO VINO SPUMANTE
COL DE L'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: Bronze Medal - Decanter 2018
Commended - I.W.C. 2018/2017/2016
Silver Medal - New Orleans International Wine Awards 2018
Silver Medal - I.W.S.C. 2017
Silver Medal - Decanter 2017

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