



Berto

PROSECCO DOC BRUT

Elegant, fruity, harmonious prosecco in its driest version, an ideal wine for a fried fish or a gourmet pizza. Sparkling with the Martinotti method, Brut is the prosecco with the lowest sugar residue and therefore suitable for any sweet or savory occasion.

GRAPES	Glera
GRAPE YIELD	About 180 quintals/hectare
AREA	South-eastern Veneto
ALTITUDE	30-40 m asl
GRAPE TRAINING	Free Cordon and double overturned training
PLANTING DENSITY	3.600 - 4.000 trees / hectare
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 30 days of fermentation
VINTAGE	NV
ANALYSIS DATA	Alcohol 11% vol Total Acidity 5,8 g/l Sugar 8 g/l
AGING POTENTIAL	18/24 months

Production Area

The terroir is a moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer -a paleosol called "caranto". The climate is generally temperate and humid thanks to the proximity of the sea, but there are strong temperature shifts due to the alternation of cool (Bora) and hot-humid (Scirocco) winds.

Winemaking

After the harvest, the grapes are pressed and subjected to soft pressing with pneumatic presses and quick separation of the must from the skins. Fermentation takes place at a controlled temperature (15-16° C). The wine is then placed in steel autoclaves where the sparkling process takes place with the Martinotti method.

Taste

COLOUR: It has a pale straw yellow color, with hints of greenish reflections.
BOUQUET: Once poured, a dense and persistent crown of foam reveals floral and fruity fragrances, including the characteristic acacia flowers and rennet apple. In the mouth, the fine perlage melts into a pleasantly creamy sensation.
PALATE: Great freshness and a pleasant acidity in the finish, which invites you to repeat the tasting.

Pairing

Prosecco brut surprises with fried foods. A glass and a "cuoppo" of fish, but also breaded mozzarella, crocchè and arancini.

