



Bruno

PROSECCO DOC MILLESIMATO EXTRA BRUT

Lively hints of lime, green apple and a minimum - almost imperceptible - residual sugar characterize this new Prosecco, dedicated to the "more extreme" palates, who love freshness and fizz even in the bubbles.

GRAPES	Glera
GRAPE YIELD	About 180 quintals/hectare
AREA	Friuli Venezia Giulia
ALTITUDE	30-40 m asl
GRAPE TRAINING	Double inverted
PLANTING DENSITY	3.300 trees / hectare
SECOND FERMENTATION	Sparkling with Martinotti Method. Minimum 60 days of fermentation
VINTAGE	2023
ANALYSIS DATA	Alcohol 11 % vol Total Acidity 5,8 g/l Sugar 3 g/l
AGING POTENTIAL	18/24 months

Production Area

Deep soil with no skeleton, silty clayey texture with basically fine silt, moderate resistance to drought vineyard with north-east orientation of the rows.

Winemaking

Vinification: Soft pneumatic pressing and separation of only the first press must deriving from the draining. First fermentation in steel at a controlled temperature of 14-15°. Second fermentation: Charmat method at a temperature of 15-16°, the fermentation is thus slower to obtain a fine and persistent perlage and a more pronounced aromatic profile. The product then matures on the lees for 3-4 months with continuous battonage.

Taste

Pale yellow with greenish reflections. The perlage is subtle, creamy, and persistent. The nose is very intense with citrus notes of grapefruit and bergamot combined with aromatic notes of white peach and acacia flowers. In the mouth the product is very fresh with a never aggressive acidity, the body is slender and light combined with a marked flavor that gives the product excellent drinkability.

Pairing

Prosecco Extra Brut is ideal with creamed dentex, crudité, fried fish and battered vegetables. As wine for the whole meal, it goes perfectly with fish-based first courses such as risotto with scampi, spaghetti with lobster. Bold and successful combination with grilled or baked eel.

