



Gino

PROSECCO DOC MILLESIMATO DRY

Only the best Glera grapes of each vintage can become the V8+ Millesimato Brut. Semi-sweet sparkling wine that lets you perceive the pleasantness of the residual sugar, as the most ancient tradition of Prosecco dictates.

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	2023
ANALYSIS DATA	Alcohol 11% vol Total Acidity 5,7 g/l Sugar 20 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 with greenish hints and a dense and persistent crown of foam.

BOUQUET: The nose gives delicate aromas of fresh fruit and floral notes.

PALATE: On the palate it is incredibly soft, with a sweet note given by the pleasant residual sugar typical of the ancient tradition of Prosecco.

Pairing

Aperitif and Dim-Sum: shrimp and lime shumai, dumpling with pak choi and water chestnuts. Perfect at the end of a meal, or paired with an unusual dessert like a pumpkin mochi.

