



Carlo

PROSECCO DOC MILLESIMATO BRUT

Only the best Glera grapes of each vintage can become the V8 + Millesimato Brut. The best grapes are carefully selected in the vineyard to create a unique sparkling wine with a dry and decisive taste, great freshness and a pleasant acidity in the finish.

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	2024
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 straw yellow color with light greenish notes. In the glass it forms a dense and minute crown of froth, which feeds on small bubbles for a long time.
BOUQUET: The nose smells of acacia flowers, peach and pear.
PALATE: When tasted, it is easy and pleasant to drink, initially fresh and soft on the palate, it leaves room for fruity scents and a pleasant flavor in the finish.

Pairing

To the aperitif and beyond. A wine well paired with: prawns and chicory, Treviso radicchio, and swordfish or a rich chicken Pad Thai.

