

# - MONTEFRESCO -



This Prosecco di Valdobbiadene DOC spumante is an exquisite experience characterised by its persistent, delightful effervescence. Straw yellow in color, reminiscent of sunshine. The flavor is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content. Prosecco should be consumed when still young to fully appreciate its sparkle (perlage), fragrance and flavor.

Prosecco Spumante DOC

Vintage: NV

Size: 750ml

Blend: 100% Glera

Appellation: DOC Spumante Aromatico di Qualità

Area of Production: Veneto region, Conegliano area

Vinification: The must is divided from the skins at once and then passed into a steel tank where it completes its fermentation for 8-10 days at a controlled temperature of 18°C.

Afterwards the wine is stored in a special tank with the addition of must which has the same alcohol content. The wine is left for additional fermentation until it achieves the desired over-pressure (5 atmospheres). Filtration and bottling follow.

Date of Harvest: 2nd half of September

Cellaring: 2 years

Alcohol: 11%

Acidity (Tartaric Acid): 5.8 - 6 g/L

Residual Sugar: 12-14 g/L