



MASOTTINA
CONEGLIANO

COSTABELLA Brut

Prosecco DOC

Organic Brut

Variety: 100% Glera.

Harvest: September.

Vinification: by gravity method. Off the skins, i.e. white vinification, at a controlled temperature of 15°C - 18°C; prise de mousse and maturation on the yeasts normally take place for a month in pressure tanks, on selected yeasts, at a temperature of 14 - 13°C. The wine is aged for approximately one month before distribution.

Tasting notes: straw coloured with fine, continuous perlage. On the nose typical varietal scents with enveloping sensations of green apples, quinces and citrus fruit such as lemons, grapefruit and limes. In the mouth it is richly flavoured, creamy and lively, with excellent harmony of softness and fruity freshness. Elegant and well-balanced, the finish is lingering and citrusy.



Bottle pressure: 5,0 atm

Residual sugar: 10 g/l

Alcohol: 11,5%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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