

CALMAGGIORE Brut

Prosecco DOC

Treviso

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 period of one 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: colour: pale straw with jade green highlights. Fine, lingering perlage. On the nose, the initial scents are of citrus fruit such as lemons, grapefruit and limes, which give way to clear fragrances of apples. In the mouth it is fresh and elegant, creamy and enveloping. The finish recalls the pleasant scents of citrus and ripe fruit.



Bottle pressure: 5,0 atm

Residual sugar: 10 g/l

Alcohol: 11%

Serving temperature: 6 - 8 °C

Sizes available: 0,75 L - 1,5 L