



Tenuta Mancassola

Prosecco

Prosecco DOC Brut



TECHNICAL INFORMATION

Area of origin

Veneto Region - Colli Berici Hills in Lonigo, Vicenza

Soil type

Sedimentary stones

Varietal

Glera 100%

Training system

Double Guyot

Harvest period

Early September

Wine making

Grape vinified in white and processed with a soft pressing. Primary fermentation in stainless steel tanks at a controlled temperature. Sparkling wine is produced by applying the Charmat method in an autoclave for about 60 days. Then it is filtered and bottled.

ANALYTICAL CHARACTERISTICS

Alcohol

11,5% vol.

Residual sugar

12,5-13 gr/l

Total acidity

6-6,20 gr/l

ORGANOLEPTIC PROPERTIES

Bouquet and taste

Pale straw yellow color with greenish reflections. Fine and persistent perlage; delicate aroma of wisteria, acacia and fresh fruit. Delicate and harmonious flavor.

Serving temperature

4-6 °C / 42.8-46.4 °F

Serving suggestions

Suitable for appetizers and light dishes.

Bottle size

750 ml