



CORTIGIANO™

ITALIA

PROSECCO

D.O.C.

Grape variety

Glera cultivated in Veneto and Friuli-Venezia Giulia in north-eastern Italy

Terroir

Mixture of limestone, clay, marl and marine sandstone

Harvest

September, hand picking

Vinification process

The grapes are gently soft pressed and go through primary fermentation by adding select varietal yeasts. This first fermentation is quick and then with the addition of other selected yeasts the must undergoes further slow fermentation in autoclaves (Charmat Method) and turns into sparkling wine

Alcohol level

11% VOL

Residual sugar

15 g/L

Total Acidity

(as Tartaric acid) 6 g/L

Pressure

BAR 4,5

Flavor

Dry and pleasantly fruity

Color

Light straw yellow with fine and persistent perlage

Combinations

Ideal as an aperitif and during the whole meal

Serving temperature

7-8 °C

Formats

75 cl