

SALATIN CARATTERE PROSECCO DOC BRUT ORGANIC WINE

Award Winning Wine

Growing area : Hills area of the DOC

Grapes : Glera

Soil : Silty - clay light texture and varying depth

Training system : Guyot - Sylvoz

Harvest period : First two weeks in September

Vinification : White vinification that is to say without the skins, soft pressing

First fermentation : At a controlled temperature with selected yeast

Second fermentation : Charmat method, slow re-fermentation for at least 45 days at a low controlled temperature

Alcohol : 11% Vol

Sugar residue : 7 - 9 g/l

Total acidity : 5,50 - 6,50 g/l

Appearance : Faded straw-yellow colour with greenish reflections

Perlage : Fine and persistent

Bouquet : Floral hints and strong notes of green apple and citrus fruits

Palate : Sapid, harmonious and persistent

Serving suggestion : Excellent as an aperitif, with every meal and it pairs excellently with risottos and shellfish

Serving temperature : 6 - 8 °C

Size : Bottle 0,75 lt