



## 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

Harevest 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

Alchol: 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 :  $6 - 8 \, ^{\circ}\text{C}$ 

Size: Bottle 0,75 lt