



SIOR GINO

PROSECCO MILLESIMATO DRY 2017

Denominazione di Origine Controllata

The best Glera grapes of each vintage are selected to give life to the Prosecco Millesimato Dry of Vineyards V8+. An amiable sparkling wine that leaves you with the pleasantness of the sugary residue, as taught by the most ancient Prosecco tradition.

<u>Cultivation Area</u>	Prosecco DOC Area
<u>Grapes</u>	100% Glera
<u>Terrain Type</u>	Clayey, with a good amount of stones
<u>Alcohol</u>	11,0%
<u>Sugars</u>	21 g/l
<u>Total Acidity</u>	5,7 g/l
<u>Formats</u>	

Vinification: After harvesting, the crushed grapes undergo soft pressing. Having obtained the must, it is fermented in steel tanks at controlled temperature, to preserve the delicate aromas of the basic grapes. Once the alcoholic fermentation is complete, the wine is placed into an autoclave, where, thanks to the action of selected yeasts, the secondary fermentation takes place. The carbonation cycle lasts for about 40 days.

Tasting: A pale straw-yellow, it is surmounted by a precious crown of thick and creamy foam. Delicate aromas emerge from the glass in which floral notes combine with hints of fresh fruit. On the palate it is full, incredibly soft, with an amiable vein given by the pleasant sugary residue typical of the ancient Prosecco tradition.

