



SIOR CARLO

PROSECCO MILLESIMATO BRUT

Denominazione di Origine Controllata

Only the best Glera grapes from each vintage are used to create the Millesimato Brut of Vineyards V8+. In the vineyard the grapes with the best organoleptic profile are carefully selected to create a unique sparkling wine with dry and strong taste, able to conquer every palate.

Cultivation Area	Prosecco DOC Area
Grapes	100% Glera
Terrain Type	Clayey, with a good amount of stones
Alcohol	11,0%
Sugars	10 g/l
Total Acidity	5,5 g/l
Formats	0,75 l - 1,50 l

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 colour, it is crossed by a dense weft of tiny bubbles. When placing your nose near to the glass, you are struck by the intensity of the floral and fruity aroma of this sparkling wine, with notes of granny apples, pears and white-flesh peaches. Upon tasting, you discover a dry and elegant character, which refreshes the palate, bolstered by its intriguing richness.

