



# Carlo

## PROSECCO BRUT MILLESIMATO DOC

Only the best Glera grapes of each vintage can become the V8 + Millesimato Brut. The best grapes are carefully selected in the vineyard to create a unique sparkling wine with a dry and decisive taste, great freshness and a pleasant acidity in the finish.

GRAPES	Glera
GRAPE YIELD	about 180 quintals/hectare
AREA	South-eastern Veneto
ALTITUDE	30-40 m asl
GRAPE TRAINING	Free cordon and double overturned training
PLANTING DENSITY	3600-4000 trees/hectare
SECOND FERMENTATION	Sparkling with the Martinotti method. Minimum 30 days of fermentation.
VINTAGE	2021
ANALYSIS DATA	Alcohol 11% vol Total Acidity 5,5 g/l 8 g/l sugar
AGING POTENTIAL	1-2 years

### Production area

The terroir is a moderately deep and alkaline silt-clay soil, typical and characteristic of the Venetian plain. It rests on an ancient layer - a paleosol - called "caranto". The climate is generally temperate and humid thanks to the proximity of the sea, but there are strong temperature shifts due to the alternation of cool (Bora) and hot-humid (Scirocco) winds.

### Winemaking

After the harvest, the grapes are pressed and subjected to soft pressing with pneumatic presses and a quick separation of the must from the skins follows. Fermentation takes place at a controlled temperature (15-16° C). The wine is then placed in steel autoclaves where the sparkling process takes place with the Martinotti method.

### Taste

**COLOUR:** It has a straw yellow color of medium intensity. In the glass, it creates a dense and minute crown of froth, which feeds on small bubbles for a long time.

**BOUQUET:** The scent has hints of jasmine flowers, green apple and pear.

**PALATE:** When tasted, it is easy and pleasant to drink, initially fresh and soft on the palate, leaving room for fruity scents with hints of lime and a pleasant flavor in the finish.

### Pairing

To the aperitif and beyond. A wine well paired with: prawns and chicory, Treviso radicchio, and swordfish or a rich chicken Pad Thai.

