



# Le Contesse Prosecco Brut



**Varietal:** 100% Glera

**Elevation:** 160ft

**Practice:** Hand-picked

**Dry Extract:**

**Appellation:** Veneto, Italy

**Production:**

**Alcohol %:**

**Acidity:**

**Residual Sugar:** 12 g/l

**pH Level:**

## **Tasting Notes:**

Soft straw-yellow color, refreshing bouquet. Fruity aroma with a touch of golden apple, Williams pear and white blossoms.

## **Aging:**

## **Winemaking:**

Soft pressing and cleaning of the must by cold static decantation. Cold storage of the must in stainless steel tanks. Single fermentation in pressurized vats, with selected yeasts. Bottling and cellar storage for a few weeks.

## **Food Pairing:**

Excellent as aperitif, a perfect match for fish and seafood preparations.

## **Accolades:**

**2016 Wine Enthusiast – 88 pts**

