

TENUTA MONTICELLO

PROSECCO
DENOMINAZIONE DI ORIGINE
PROTETTA

Brut



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GRAPES:

100% Prosecco

VINEYARD AREA:

The grapes are selected from low-yielding vineyards in the commune of San Motta di Livenza, in the province of Treviso, Northern Italy. The vines are trained using the typical Guyot method.

HARVEST:

The grapes are carefully picked by hand in late August. The vineyards are picked over and over again, with workers selecting only those bunches at the perfect stage of maturity.

VINIFICATION:

The grapes are de-stemmed and delicately pressed.

The must is then chilled to 12°C and left to rest for approximately 18 hours.

Fermentation is carried out using selected yeasts at a controlled temperature of 18°C.

A subsequent secondary fermentation in low-temperature pressurized tanks is carried out to obtain the perfect effervescence.

ALCOHOL: 11%

WINEMAKERS NOTES:

The wine has a lovely golden straw color with a bouquet of green apples and flowers.

The bubbles are fine and generous. The palate bursts with a fresh taste of peach and apples, a refreshing acidity and well balanced and lingering finish. Enjoy it by itself or as a great partner to seafood.