



CONTE MARANI PROSECCO BRUT SPARKLING

Production area: Cornuda, Maser (Treviso) Position: hill, altitude 220 m

Training system: capuccina Production: grape harvest 120 q/Ha – Manual harvest

Vinification: soft grapes pressing and fermentation at controlled temperatures Secondary fermentation: Charmat method in low temperature pressure tank Fermentation period: 35/40 days

Tasting Notes: Fine bubbles, aromas of citrus and pear, in the mouth correspond to the nose, well balanced. Simply delicious.

Food matches:

Hors d'oeuvres, antipasto, cold buffet and fish plates, grilled shrimps, or drink by itself

Data sheet:

Alcohol: 11,00 Pressure: 4.5 bar Acidity: 6,80 g/l Residual sugar: 16 g/l Serving temperature: 6-8 °C