

# O75

CARATI

## PROSECCO D.O.C. MILLESIMATO BRUT



### GRAPE VARIETIES

Glera

### PRODUCTION AREA

Prosecco DOC Area

### SOIL TYPE

Morainial

### TRAINING SYSTEM

Double guyot

### PLANTING DENSITY

Medium

### HARVEST PERIOD

First half of September

### RELEASE

End of the year

### ALCOHOL CONTENT

11% vol

### RESIDUAL SUGAR

10-12 g/lit

### TOTAL ACIDITY

6,0 g/ lit

### SERVING TEMPERATURE

6 - 7° C

### RECOMMENDED GLASS

Chalice glass

### AGEING POTENTIAL

Two years

### FORMAT (ml)

750

### VINIFICATION

The grapes are softly pressed and fermented with selected yeasts under controlled temperatures of 15°-16° C. Prise de Mousse in pressure tanks and maturation on autochthonous yeasts over two months.

### ORGANOLEPTIC CHART

Straw yellow with greenish shades, fine and persistent perlage. Fruity aroma with hints of pear and apple. It is dry and sapid on the palate with floral and fruity notes.

### FOOD PAIRING

Prosecco is an all-rounder. Great for an aperitif and also a perfect companion to the whole menu. It goes particularly well with fish or white meat.