

Pura Terra



**PROSECCO D.O.C.G.**  
BRUT



**GRAPE VARIETIES**

Glera

**PRODUCTION AREA**

Prosecco DOC Area

**SOIL TYPE**

Morainial

**TRAINING SYSTEM**

Double upside down

**PLANTING DENSITY**

Medium

**HARVEST PERIOD**

Beginning of September

**RELEASE**

End of the year

**ALCOHOL CONTENT**

11% vol

**RESIDUAL SUGAR**

9 - 11 g/lit

**TOTAL ACIDITY**

6,1 g/ lit

**SERVING TEMPERATURE**

6 - 7° C

**RECOMMENDED GLASS**

Chalice glass

**AGEING POTENTIAL**

Two years

**FORMAT (ml)**

750

**VINIFICATION**

The grapes are harvested by hand and the clusters are carefully selected. After soft pressing, the must is processed in steel tanks using selected yeasts and at a constant temperature of 17°- 18° C, followed by the Charmat Method with prise de mousse in a pressure tank at low temperatures over 3 to 4 months.

**ORGANOLEPTIC CHART**

Straw-yellow with greenish shades and a fine, persistent perlage. Notes of fruit flavours such as apple, pear, and floral hints. Good acidity, sapid crisp and vivid.

**FOOD PAIRING**

It is of course perfect as aperitif or for the whole meal, especially when served along with fish dishes.