

PROSECCO MILLESIMATO

Villa Folini - Spumante Millesimato Prosecco DOC



GRAPE VARIETY: Glera

TYPE OF SOIL: marl and sandstone flysch of Eocene origin.

EXPOSITION: South / South West

PEST CONTROL: low environmental impact integrated pest management.

TRAINING SYSTEM: Guyot

HARVEST: First decade of September, carefully harvested in the coolest hours of the day.

VINIFICATION: After a soft press, the must has been decanted for 24 hours at a fixed temperature of 8°C. Then we start the fermentation in stainless steel with temperature controlled at max 20°C.

AGEING: The wine stays a minimum of 3 months in autoclave, this aging period enrich the wine with flavours and compounds from the yeast autolysis.

TASTING NOTES: Pale lemon colour with green reflections. Intense and precise nose, with typical aromas of pear and golden apple with a hint of bread crust. Medium to full body Prosecco, refreshing with citrus flavours, grapefruits and white stone fruits in the after taste. Fine and dense perlage, nice sapidity.

FOOD PAIRINGS: Extremely enjoyable wine, very refreshing and with a touch of sweetness, perfect companion when you share different antipasti/first courses. Great also seafood main courses and at the end of a meal.

SERVICE TEMPERATURE: 8°C

ALCOHOL: 11% abv

EAN BOTTLE: 8058333060262

ITEM CODE: 0296109