

Aldebrut Prosecco Millesimato Doc



The fine and lasting sparkle and the fresh, dry taste are the hallmark of this elegant spumante. Immediately pleasing on the palate, it shows a harmonious balance of fragrance and taste.

GRAPE VARIETIES

Glera

THE VINEYARD: Geographic location and characteristics

The vines are situated in the traditional hilly areas of Prosecco production where marly soil is mixed with clay.

THE PLANTING SYSTEM: the method and the density

Sylvoz or Cappuccina system with double arched canes. 2,500-3,000 plants/ hectare

HARVESTING: timing and methods

The harvest is usually between the middle of September and the middle of October and is only done by hand.

VINIFICATION

The soft pressing of the grapes is done using pneumatic presses. After the static decanting of the must, the vinification continues with controlled temperature fermentation at 15 – 18°C. There follows a period in stainless steel for 2-3 months. The spumante effect is achieved using stainless steel autoclaves followed by tartaric stabilisation under cold conditions.

ALDEBRUT WITH FOOD

Ideal as an aperitif or with a cold buffet including fish or salames.

BOTTLING: analytical data

Alcohol	11,00
Residual sugars	10 grammes/litre
Total acidity	5,70