

CA' DEL SARTO

PROSECCO BRUT

GRAPES

Glera

COLOR

Straw yellow color

NOSE PROFILE

Pleasant scents of white flowers, hints of pear, renette apple, citrus on the finish

PALATE PROFILE:

Soft, delicately foamy, dry taste, good acidity, persistent body

SERVING

TEMPERATURE:

6-8° c

FOOD MATCHING

All occasions as an aperitif, also accompanied by savory pastries. Perfect as a base to make many fruit cocktails.

VINIFICATION:

Winemaking in white, in absence of grape marcs. Soft pressing, natural setting at controlled temperature of 20 C° The second fermentation take place at low temperature in own autoclaves, with a short pause on the lees to preserve fruitness

WINEMAKING NOTES

The 2022 season was a great vintage for the Prosecco too. The grapes in early september were perfectly ripened, due to an optimal climate trend.

Constant temperatures in spring, hot but with cool nights summer, and a rainy end of August gave us very healty bunches with fruity taste and crispy acidity.

The result we obtained is a straw yellow colour, fine perlage foam, a lightly aromatic nose with hints of renette apple and a touch of citrus. A very soft mouth feel underpinned with light acidity. A very easy drinking wine perfect as an aperitif but also as a base to make the most famous italian fruit cocktails.

