



BRILLA!

Prosecco D.O.C.

TASTING NOTES

Crisp and delicate perlage, pale light yellow color. Delicate and complex bouquet with fruity notes of peach, green apple, acacia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent finish.



VINEYARD & PRODUCTION INFO

Vineyard location: Veneto, Italy

Soil composition: clayey, sandstone

Vine training method: spurred cordon, double arch

Vines/acre: 1820/acre

Average vine age: 15 years

Production: 180 q/ha

WINEMAKING & AGING

Varietal composition: Glera

Fermentation container: Stainless steel autoclave

Maceration technique: Bladder press

Type of aging container: Stainless steel autoclave

TECHNICAL DATA

Alcohol: 11% abv

Residual sugar: 14g/l

Acidity: 5.9g/l



PRODUCER PROFILE

Winemaker: Massimo Donadi

Region: Veneto



FOOD PAIRINGS

Ideal as an aperitif, it is a perfect combination to hors d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish. Serving temperature 46-50°F.





**CAMPAIGN FINANCED
ACCORDING TO EU REG. N. 2021/2115**



**MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE**

