

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**

