



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 with hors d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish. Serving temperature 46-50°F.

