

PROSECCO DOC BRUT MILLESIMATO 2025

THE GRAPES

Glera.

PRODUCTION AREA

Hilly territory between Veneto and Friuli Venezia Giulia.

HARVEST

Manual harvest, carried out slightly early to preserve the grapes' acidity and fragrance.

VINIFICATION

The grapes are immediately crushed and softly pressed to extract the free-run must. The first alcoholic fermentation takes place at a controlled temperature (16–18°C) to obtain the base wine, which is then re-fermented in a pressurized tank for the formation of the bubbles.

ORGANOLEPTIC NOTES

Straw yellow in color, with a fine and persistent perlage. On the palate, its good acidity enhances the aromatic freshness. A cheerful and versatile wine, ideal for modern and light cuisine.

ALCOHOL CONTENT AND RESIDUAL SUGARS

11% vol, 10 g/l.

OPTIMAL STORAGE

1 year, in bottles stored horizontally in the dark, at the right temperature and humidity.

FOOD PAIRINGS

Extremely versatile, from appetizers throughout the meal. Its freshness and aromatic profile make it particularly suitable for light dishes, fish and seafood, or delicate meats.

ALLERGENS: Contains sulfites.



375 ml



750 ml



1,500 ml
Magnum