



# “CORTIVI” — Prosecco D.O.C. Brut

Name Prosecco D.O.C. Treviso Brut  
Classification Prosecco D.O.C.  
Grape variety 100% Glera

## TASTING NOTES —

*Colour* pale straw yellow with a fine and persistent perlage  
*Bouquet* delicate with a slight fruity aromatic fragrance  
*Palate* lively, fresh and elegant  
*Serving suggestions* well suited to accompany a meal. Perhaps best with pasta dishes, poultry and fish.  
*Serving temperature* 6-8°C  
*Alcohol content* 11,5% vol  
*Total acidity* 6,5 gr/l  
*Sugar content* 12 gr/l

## CHARACTERISTICS OF THE PRODUCTION AREA —

*Location* the hills of Collalto, Susegana  
*Height above sea level* 90 m a.s.l.  
*Exposure* South West  
*Soil type* mostly clay  
*Vine density* 3000 plants / hectare

## VINIFICATION TECHNIQUE —

*Harvesting method* hand picked  
*Yield per hectare* 13.000 kg  
*Harvest period* 20<sup>th</sup> September - 10<sup>th</sup> October  
*Crushing process* de-stemming and soft pressing  
*Fermentation* temperature-controlled tanks  
*Fermentation length* 10 days  
*Aging process* autoclaves  
*Ageing period* 30 days after secondary fermentation  
*Bottling* March onwards  
*The bottles remain in the winery for 1 month after bottling*

