

PURE **18K** GOLD

18K Prosecco Organic / Prosecco DOC Brut biologico

Grapes 100% Glera

Production area Veneto

Altitude 100–400 m a.s.l.

Type of soil Land from the Treviso plains to the Valdobbiadene hills. Deep soil, mainly on hills, with wellstructured marlstone–limestone soil, with clay schists and the presence of rock fragments. High organic substance content with neutral alkaline pH.

Alcohol 11 % vol.

Fermentation Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. Fermentation occurs at a controlled temperature of 14–18°C with selected yeast. The subsequent secondary fermentation ("prise de mousse") takes place in an autoclave using the Charmat method, using selected yeast at a controlled temperature.

Aging In steel with batonnage on fine lees.

Tasting notes Delicate pale yellow colour. The bouquet opens on delicate, elegant notes of aromatic herbs and fruit, pear and peach, with a hint of sweet citrus fruit. The palate is fresh and nippy, with a dynamic sip and an intense end note of pippin apple and citron.

Food pairings Fried fish, raw fish, vegetarian appetizers.



0,75 l



Awarded