

# LE COLTURE

## Prosecco Brut Spumante Valdobbiadene D.O.C.



This is our most modern Prosecco and it has achieved considerable international success.

Its most attractive elements are encapsulated in the inviting sweetness of vegetable and heady citrus aromas and, very often, with a pleasing note of fresh bread, combined together with a lively and pleasant taste.

The fine perlage ensures the persistence of its taste and freshness of the palate combined with its adaptability of being served with a wide range of foods, although it is particularly appreciated served at a temperature of 7/9 °C with simple and more creative fish and vegetable hors d'oeuvres, seafood pasta dishes and roast fish or even, as is customary in the area where it is produced, to be drunk throughout the entire meal.

The grapes are harvested from mid-September until mid-October. The vinification process: a gentle pressing of the grapes, fermentation of the must without the marc, at a controlled temperature.

The accumulated foam is removed: re-fermentation in closed steel vats (adopting the charmat method), at a controlled temperature.