



ReWArt™

PROSECCO ORGANIC DOC Brut



TYPE: Sparkling white wine

GRAPES: 100% Glera grapes from organic cultivation

ZONA DI PRODUZIONE: Veneto – Italy

SOIL: Sandy, very light and skeletal soils, ideal for sparkling white wines

TRAINING SYSTEM: Espalier system

HARVEST: Manual in September, slightly earlier than the enological ripeness

VINIFICATION: Crushing with no stalks, soft pressing, fermentation at controlled temperature, second fermentation in the pressurized tank with staying on the yeasts for at least 5 weeks. Microfiltration and bottling.
Organic, “OGM free” and vegan wine, produced with no use of substances of animal origin

COLOUR: Delicate straw yellow with bright greenish highlights. Creamy and compact foam. Very fine and persistent perlage

FRAGRANCE: Delicate and elegant, it introduces itself with the floral aromas of jasmine along with very fresh citrus highlights

TASTE: Creamy, with very fine perlage, it expresses itself as sapid with clear references to the skin of green and yellow citrus fruits. Structure is light, balance is perfect, persistence is long and engaging

FOOD PAIRING: Aperitifs, seafood starters, pasta with pesto sauce, risotto alla Milanese, fried seafood, salted codfish, burrata, ricotta, asparagus

SERVICE: At 8/10 °C

ALCOHOL CONTENT

11%

RESIDUAL SUGAR

12 g/l

TOTAL ACIDITY

6 g/l

born to be **ORGANIC**

