



BALAN

PROSECCO BRUT

Designation of Controlled Origin

PRODUCING COUNTRY: Italy | Veneto

Several Vineyards of the DOC area,
Soil: Different depths depending on the slope. The roots of the vine penetrate more easily where the vineyard is less deep. The parts of the vineyards more inclined have a predominance of rock, which makes the development of the vine more difficult.

GRAPE-VARIETY: 100% Prosecco, also known as Glera.

CULTIVATION SYSTEM: Sylvoz e Guyot.

VINIFICATION TECHNIQUE:

The harvest is done in mid-September, the grapes are softly pressed, the must is taken at low temperatures and the maceration is done with a cold controlled temperature, for better extraction of aromas. Charmat method for the second fermentation, for 50 days or longer.

TASTING NOTES:

Soft yellow color. Typical floral scent of acacia blossoms and wisteria, with notes of honey and banana. The strong acidity gives the freshness, while the bubbles are velvety and silky in the mouth.

SERVING TEMPERATURE: 6°- 8° C

