

Region of origin

Veneto, Italy

Production area

Prosecco Treviso DOC vineyards.

Grape variety

Prosecco in purity

Farming System

Capuccina-Silvoz

Wine production process

Grapes cleaned and cooled, picked by hand in the final stage of the harvest when the grapes are at their ripest.

Grape squeezing is preceded by a dynamic maceration, with this technique more pronounced colors and flavors are extracted from the skins.

Fermentation carried out at controlled temperatures.

Aging techniques

Kept for several months in contact with its lees moved regularly. Clarification achieved by low temperature and a subsequent filtration.

Autoclaves secondary fermentation that lasts at least 45 days is done to gain foam, thereby giving the final product strength and well-defined aromas.

Tasting notes

Brilliant yellow straw with a vivid bubbles development.

Robust in the mouth with strong reminiscent aromas of banana and ripened apple.

Serving

Suitable for ending the meal with dessert. It can also be appreciated when served with the appetizers.

It combines easily with vegetable soups, seafood and poultry.

Suggested serving temperature

8 ° C

Alcohol content

11 °

Overall acidity

5.3 Grams per liter (>5 limit by law) *

Volatile acidity

0,1 Grams per liter (1.08 limit by law) *

Sulfites

98 mg per liter (185 limit by law)

*Values may slightly change by vintage

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