



# Prosecco Doc Brut

Crunchy and fresh with white fruits on the aroma, hints of roasted pears. Structure and vivacity characterize this modern version of Prosecco where its fresh acidity makes you wanting more. Soft bubbles offer an easygoing palate.

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**PRODUCTION SITE:** Belluno Cor Estate

**GRAPES:** 100%Glera

**GROWING METHOD:**  
Cappuccina modificata

**HARVEST PERIOD:** 10th - 15th  
September

**GRAPE YIELD:** 135 quintals per  
hectare

**TECHNOLOGY:** Off skins by gentle  
pressing, statical decantation  
and fermentation at controlled  
temperature

**REFERMENTATION AND FINING:**  
Refermentation in steel autoclave  
with the "Charmat/Martinotti"  
method minimum 90 days

**ALCOHOL LEVEL:** 11% vol

**RESIDUAL SUGAR:** 8 g/l

**TOTAL ACIDITY:** 5,8 g/l

**PRESSURE:** 4,9 atm

**CELLARING:** Store bottles upright in  
a dry and cool place

**SERVING TEMPERATURE:** 6 °C

**PERLAGE:** Fine and persistent

**SCENT:** Aromas of citrus, acacia,  
pear and apple

**TASTING NOTES:** Velvety and Savory

**FOOD COMBINATION:** Perfect match  
with Seafood dishes, excellent  
with Parmiggiano Reggiano

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# leRughe