



# 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 Parmigiano Reggiano

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# leRughe