

LAELIA
PROSECCO D.O.C. MILLESIMATO
BRUT

Denominazione di Origine Controllata

Cod. 014 Sparkling wine that is fresh and lively on the palate, with a well-structured and elegant bouquet.

TECHNICAL DATA

Grapes: 90% Glera - 10% Pinot Nero
Production Area: Veneto Region, Province of Treviso
medium-textured, calcareous in some areas.
Soil: north-south, south-west
Vineyard Exposure: 150 m above sea level
Vineyard Height: Double overturned, Sylvoz
Training System: 18,000 kg.
Production u/ha: early September

Vintage: the base wines are obtained from grapes cryomacerated according to the
Vinification: Gianfranco Follador Method[®] with fermentation in steel tanks at controlled
temperature. Pinot Nero produced using “on-the-skins” vinification in
accordance with regulations.

Sparkling Wine Production Process: Secondary fermentation in autoclaves with the Martinotti-Charmat method
with steady fermentation and at least two months on the yeasts at 0°C.

ORGANOLEPTIC PROFILE

Colour: pale pink, medium intensity, bright.
Bouquet: intense aromas of fruit, especially apple and white peach,
pleasant notes of red fruits, blackberries, wild strawberries
and blackcurrants.
Flavour: fresh and lively on the palate, very pleasant, well-structured
and lingering.
Recommended Food: excellent accompaniment to any aperitif, interesting when paired
with sliced meats, cured meats in general and mature cheeses.
Serve at: 8° C

ANALYTICAL DATA

Alcohol Content: 11°
Residual Sugars: 8 g/l
Total Acidity: 5,5 / 6 g/l
Pressure: 5,5 bar
Format: 750 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy: 272 KJ / 67 Kcal
Protein: 0 g
Fat: 0 g
Carbohydrate: 0,8 g

