

SPARKLING WINES



AI GALLI

PROSECCO

Denominazione di Origine Controllata

BRUT



TYPE: Sparkling white wine

GRAPE VARIETY: Glera 100%

ORIGIN: Pramaggiore, our own vineyards

ELEVATION: 25-40 m.a.s.l.

SOIL TYPE: Medium texture, clayey

SECOND FERMENTATION: Charmat Method

VINIFICATION: White vinification of grapes through soft pressing followed by cold decantation. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. The “basic” wine is placed in prise de mousse pressure tanks where it ferments for 18-20 days on active yeasts at a controlled temperature of 14-16 °C. When the required over pressure is reached (approx. 6 bar) the mass is cooled to -4 °C to stop fermentation and aid stabilisation. It is then held at a controlled temperature for at least one month so that it can mature naturally on the yeasts. At the end of this period the wine undergoes filtering and isobaric bottling.

TASTING NOTES: Straw colour with fine, lingering perlage. On the nose the scent is clean, pleasantly fruity, reminiscent of rennet apple and peach blossom. The flavour is soft and well-balanced, with a pleasant freshness that, combined with the finesse of perlage, extends the pleasant aromatic sensations.

SERVING SUGGESTIONS: A versatile wine, easy to drink and particularly good as an aperitif, with cheese and fish appetizers. Ideal throughout the meal, with delicate dishes.

ALCOHOL: 11.5% Vol.

SERVING TEMPERATURE: 6-8 °C

SHELF LIFE: 1/2 years

BOTTLES PER CARTON: 6 x 75 CL

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