



DIVICI

DI ITALIA

DIVICI PROSECCO DOC

Varietal Composition: Glera

Appellation: Prosecco DOC

Area of Production/Origin:
Hills around Treviso area.

Vinification: Grapes are accurately selected either for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8-10 days. After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante basic cuvée. Afterwards the wine is filtered and stored in a steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized (-2/-3°C), filtered and controlled before bottling.

Harvest: Second half of September.

Cellaring: 2 years.

Alcohol Content: 11% Vol.

Total Acidity (as tartaric acid): about 5,5-6 g/l.

Reducing Sugar: 16-17 g/l.

Tasting Notes:

Fine bright perlage and delicate creamy foam. Pale light yellow colour, delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of lemon. Floral notes of acacia and rose flowers combined with a light spicy Mediterranean bouquet. Fresh and soft on the palate with a well balanced acidity and sapidity. Harmonic with a long and permanent aftertaste.

Culinary Suggestions:

Ideal as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish.

Serving Temperature: 8° - 10°C.