

PROSECCO DOC BRUT SPUMANTE 'IL CONCERTO'

NV | Sparkling Wine



Italy, Friuli Venezia Giulia

San Simone

Case Size: 6

Pale straw-yellow colour with greenish hints. On the nose intense, slightly aromatic, rich notes of citrus fruit and fresh vegetable hints. Fruity with delicate notes of pear, golden apple, polyfloral honey with slight nuances of lemon. To taste, Concerto is fresh and light but persistent, supported by an equally fresh acidity recalling under ripe apple and white peach.

Vinification:

The grapes are selected by hand in mid-September. At the winery they are crushed, de-stemmed and gently pressed, followed by white fermentation for 10 days in stainless steel tanks at thermo-controlled temperatures (16-18C). The Concerto base wine is then aged in vats before the sparkling process begins. Secondary fermentation is carried out using the 'Charmat Method' in pressurised tanks for about 25 days at controlled temperatures (14-16C). The completed sparkling wine is then racked, refrigerated, filtered and bottled.

Grape Varieties: Glera

Classification: White Sparkling Wine | **ABV:** 11.5% | **Closure:** Mushroom Cork