



**CAMPE DHEI**

**PROSECCO**

DOC

Millesimato Brut

**WINE NAME**

Prosecco  
Denominazione di Origine Controllata

**WINE TYPE**

Millesimato Brut Spumante Wine

**LOCATION OF THE VINEYARD**

Veneto region, province of Treviso

**POSITION AND TYPE OF SOIL**

The vineyards are cultivated in the DOC winegrowing area, in medium-textured soils. Here the climate allows optimal growth of this variety. In winter, the cold northerly winds are mitigated by the Venetian Prealps. The summer rains, meanwhile, allow the grapes to thrive and ripen

**GRAPE VARIETY**

Glera

**ALCOHOL CONTENT**

11% vol.

**RESIDUAL SUGARS**

11 g/l

**ACIDITY**

6 g/l

**WINE MAKING PROCESS**

Prosecco Millesimato owes its typicality to grapes from skilfully managed vineyards. In addition are winemaking processes that preserve its characteristic notes, including soft pressing and initial fermentation at 16 °C, followed by secondary fermentation with the Charmat method

**CAPACITY / BOTTLE SIZE**

0.75 lt.

**SERVING TEMPERATURE**

6-8 °C

**STORING TEMPERATURE**

Between 15 and 20 °C

**COLOUR**

Exquisite pale yellow with greenish reflections, enriched by a fine, elegant perlage

**BOUQUET**

In the glass, a refined tang of green apple accompanied by exotic notes of citrus and white wisteria. Rounding out this seductive bouquet is white musk with its delicate aromatic aroma

**TASTE**

Fresh and well-balanced on the palate, with acidity and minerality in perfect harmony. This Brut version Spumante is extremely modern and sophisticated

**MATCHES WITH**

Ideal served with a lunchtime entrée of crudités, or with gourmet risottos. It also pairs with marinated fish dishes and fresh seafood salads. Showstopping with delicate white meat dishes like veal escalopes with lemon or turkey bites with mushrooms