



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



PROSECCO

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Glera

GROWING SYSTEM

Double Guyot

HARVEST PERIOD

September

WINEMAKING

After the gentle crushing of the whole grapes the must is statically cold decanted leaving it then to ferment at controlled temperature of 15°C. Once the fermentation is completed follows a slow aging period "sur lies" in glass-lined cement tanks and the "prise de mousse" by charmat process in sealed steel tanks under controlled temperature for 50 days.

ALCOHOL

11.50% vol. average

COLOUR

Light straw yellow with brilliant deep green hues thanks to the fine and persistent perlage.

TASTING NOTES

Very wide, intense and well balanced. A burst of flower sensations with notes of acacia blossom, golden apple, pink grapefruit and a slight mineral trace. On the palate it is elegant and subtle bringing flower and fruit sensations; excellent *perlage*, creamy and velvety making a lively sparkling wine.

SERVING TEMPERATURE

4 - 5 °C

SUGGESTED PAIRING

Quite versatile, suits well any basic fish recipes, cold and light entrées. Excellent as aperitif, suitable to all occasions of gatherings and feast; also ideal accompanying the whole meal.

AZIENDA AGRICOLA ALTÙRIS S.S.A.