



GRAVE DI STECCA

GRAVE DI STECCA BRUT

VARIETY AND GRAPES 100% Glera (traditionally called Prosecco), exclusively from an ancient origin vineyard, named “Grave di Stecca”, a *clos* on the slopes of Prealpi, just near the town center.

The vineyard, exposed to south and partly screened by a huge park, enjoys a particular micro-climate.

VINIFICATION TECHNIQUE Obtained by the second fermentation in “cuve close”, charmat method.

TYPE Brut.

COLOUR Brilliant pale straw coloured. Plenty of fine softly arising bubbles,

FLAVOUR Delicious sage bouquet, with fresh fruit scents.

TASTE A very pleasant dry taste at the beginning, followed by a growing silky fruit bouquet . Very good and long aftertaste.

MATCHING Perfect as an aperitif, but also suitable throughout the meal. Certainly a Brut to be enjoyed.

SERVING TEMPERATURE 6° – 8° C.

