

Blu Giovello



PROSECCO D.O.C. FRIZZANTE



GRAPES

Glera

PRODUCTION AREA

Prosecco D.O.C. Area

SOIL TYPE

Morainic

TRAINING SYSTEM

Guyot

PLANTING DENSITY

Medium

HARVEST PERIOD

First half of September

ALCOHOL CONTENT

11% vol

RESIDUAL SUGAR

15 g/lit

TOTAL ACIDITY

6,0 g/ lit

SERVING TEMPERATURE

6 - 8° C

AGEING POTENTIAL

Two years

FORMAT (ml)

750

WINEMAKING PROCESS

Grapes are lightly pressed and white vinification at a controlled temperature continues for the next ten days. Second fermentation with Charmat method in stainless steel for about one month.

TASTING NOTE

Bright straw yellow brightened by perlage. Fruity scent, reminiscent of wild apple and acacia and wisteria flowers. Lively flavour with a delicate note of bread crust; lightly semi-sweet.

SERVING SUGGESTIONS

Outstanding as an aperitif, ideal with delicate main dishes, soups, seafood, white meats and soft cheeses.