BRILLA!

BRILLA! PROSECCO DOC EXTRA DRY

PROSECCO DOC • VENETO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.

Wine Making

Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8-10 days. After a storage period, the winemaker studies a skilled coupageto achieve the Prosecco Spumante basic cuvée. Afterwards the wine is filtered and stored in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized (–2/-3°C), filtered and controlled before bottling.

Food Suggestions

Pairs well with aperitif, appetizers and snacks, sushi, fish, shellfish, cured meat, and vegetarian dishes.

TASTING NOTES

Pale light yellow color. Delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste.

100% Glera grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 1.5L (6 pc) & 200mL (3 pc) & 200mL (24 pc) & 750mL (12 pc)
- Unoaked
- ABV%: 11
- Class: White

REVIEWS

Decanter World Wine Awards | 92
FalStaff | 90
The Global Masters Prosecco Masters 2022 | Silver Medal

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