Prosecco Brut

CANALETTO
Autentico Italiano

WINE
Prosecco Brut

COUNTRY
Italia

REGION
Veneto

APPELLATION
Prosecco DOC

GRAPE
Glera

VINEYARD
The hills above Treviso, Prosecco traditional growing area.

VINIFICATION
Only the first soft pressing procedure is used to produce the must, which is left for 10-12 hours for the sediment to settle.

It is then sent to stainless steel tanks for fermentation at a temperature of 18-20 °C. Fermentation lasts about 15-20 days. When completed, the wine is stabilised and conditioned before undergoing the second fermentation, which takes place in stainless steel at controlled temperatures so as to enhance the elegant bouquet and the fresh, fruity notes.

REFINEMENT
Sur Lies

DESCRIPTION
White, creamy foam. Pale straw colour with greenish tinges, shiny, with a fine perlage. Fruity nose with hints of apple, pear and peach. Crisp, light, well-balanced and pleasant on the palate with notes reminiscent of white-flesh fruits. Good persistence and fragrance.

WINE STYLE

0 1 2 **3** 4 5
Sweet — Dry

0 1 **2** 3 4 5
Light — Full bodied

ANALYSIS
Alcohol: 11,00 % vol.
Total acidity: 5.5 g/l
Residual sugar: 11 g/l

SERVING SUGGESTION
Temperature: 8-10 °C
Pairings: good partner for spicy and flavour-rich starters.

SIZES AVAILABLE
75 cl

ALLERGENS
Sulphites

NOTES
Vegan
Gluten Free

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CASA GIRELLI
Italian wines since 1889