PURE 18K GOLD

18K Prosecco Gold / Prosecco DOC Brut

Grapes 100% Glera

Production area Treviso

Altitude 50-350 m a.s.l.

Type of soil Land from the Treviso plains to the Valdobbiadene hills. Deep, fertile soil in the flatter land. The flat land soil is alluvial, clay loam with sandy schists, while the soil in the hills is marly, well-structured, with clay schists and the presence of rock fragments, with ample neutral alkaline pH organic substance.

Alcohol 11 % vol.

Fermentation Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. Fermentation occurs at a controlled temperature of 14-18°C with selected yeast. The subsequent secondary fermentation ("prise de mousse") takes place in an autoclave using the Charmat method, using selected yeast at a controlled temperature.

Aging In steel with batonnage on fine lees.

Tasting notes Bright straw yellow. The nose is clean, elegant, with pleasant sensations of fruit, pear and apple, and aromatic herbs. It is lively and fresh in the mouth, full-bodied with fine bubbles. The end note is fruity and enveloping.

Food pairings Fried fish, raw fish, vegetarian appetizers.



0,75 l
1,5 l

Awarded