



MEROTTO
AZIENDA AGRICOLA

Integral

VALDOBBIADENE
PROSECCO SUPERIORE DOCG

BRUT INTEGRAL - MILLESIMATO 2018



From vines with an average age of 40 years in one of the most storied vineyards in Col San Martino comes this fresh and sincere Brut, elegant in its bouquet, flavour and enchanting perlage.

CHEMICAL-PHYSICAL FEATURES

Production area: mature vineyards in Col San Martino

Varieties: 100% Glera.

Wine making technique: maceration on the skins, soft pressing and single-variety fermentation at a controlled temperature. Second fermentation done naturally in auto clave for around 60 days at 12°C, after which the wine rests on its own yeasts for a further 120 days.

Alcohol: 11,5%

Sugar residue: 2,7 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with crystal-like reflections; bright, granular foam; fine and persistent perlage.

Bouquet: fresh and mineral, with distinct notes of white-pulp fruit.

Taste: agile, bright, sapid and dry.

Finish: complex and harmonious, reflecting the initial gustative tension.

Suggested serving temperature: 6 - 8°C

Available sizes: 0,75 - 1,5 litre