



MEROTTO
AZIENDA AGRICOLA

Bareta

VALDOBBIADENE
PROSECCO SUPERIORE DOCG

BRUT 2018



With flowery and citrus notes and a confident, zesty flavour, all the majesty of the Col San Martino hills in every sip.

TECHNICAL CHARACTERISTICS

Production area: Col San Martino vineyards.

Varieties: 100% Glera.

Wine making technique: soft pressing and pure fermentation at a controlled temperature. Second fermentation and natural fermentation in autoclave for about 50 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 8 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; bright and lively foam; fine and persistent perlage.

Bouquet: floral, delicate, with hints of golden apple, white peach and shades of cedar.

Taste: strong and sapid with excellent acid-tannic balance; persistent and harmonious.

Finish: fresh, vibrant and pleasantly dry.

Suggested serving temperature: 5 - 7°C

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 - Mathusalem 6 litres