



GRAPPOLI DI LUNA

Name	DOCG BRUT
Classification	Prosecco DOCG BRUT sparkling wine
Type	Sparkling
Grapes	100% Grape Glera
Area of origin of the grapes	COZZUOLO DI VITTORIO VENETO
Height of the vineyard	100-150 m. slm
Soil type	Soil deposited on limestone, clay, dry and shallow.
Nutrition	Organic fertilization without chemical treatments, all compatible with the production of organic grapes.
Climate	Temperate with cold winters and warm but not sensual summers.
Stock systems	Classic sylvoz
Plant Density	2500 - 3500 plants per hectare
Maximum yield	135 quintals / ha
Harvest	During full moon nights
Vinification	Soft pressing with pneumatic presses, static decantation of musts, fermentation at controlled temperature (17-19 ° C) with selected yeasts. Aging and stopping on the noble steel dregs for four months.
Foam method	Italian method in stainless steel autoclaves.
Re-fermentation temperature	15-17 ° C Tartaric cold stabilization (-4 ° C) Microfiltration before bottling to separate yeast cells from sparkling wine
Cycle duration	About 40 days
Average analytical data	Alcohol 11.3% vol. Sugars 5 g / l Total acidity 6.2 g / l pH 3.20 Without solforose 32 mg / l Total sulfur content 115 mg / l Pressure 4.8 / 5.0 bar
Organoleptic characteristics	Appearance: Straw yellow color. Very fine and persistent beading. Fragrance: aromatic scents, even exotic as passion fruit. Taste: bouquet of flowers that appear after the rich and creamy beading. Very persistent.
Gourmet matches	Excellent for accompanying fish or fish dishes on the second course.
Service	Cool just before 7-8 ° C. Ideal for serving with pails and ice.
Recommended type of glass	The white wine glass of medium size. It is better to avoid the flute which, while allowing excellent pearling vision, does not allow to develop and select the best perfumes. The official DOCG glass is ideal.
Storage	In a cool, dark place. Avoid long stops in the fridge!
Period of consumption	Very fresh product, it is better to consume it in the year of production.

