



# MONTELVINI

## *Plumage Collection*

### PROSECCO DOC BIOLOGICO

*Extra Dry*



In the eighteenth century, the cultivation of the Glera grape developed throughout the Veneto-Friuli hills, becoming “one of the best white grapes thanks to its aromatic quality, suitable for the production of a wine with a fine, sensory profile.” Here, in the early twentieth century, the Prosecco that we know today was born, thanks to new sparkling-wine technology. This wine means going back to basics, cultivating the Glera grapes organically, respecting the growth phases of the vines, without encouraging the plant to produce a high yield, not using chemical fertilizers and letting it face adversity by using only those products, used for centuries, that stimulate the strengthening of its natural defenses.

#### *The Winemaking Process*

The grape harvest takes place in mid-September, when the organoleptic maturity is optimal for the production of sparkling wines. It is a delicate operation, as it is important to preserve the integrity of the grapes. After a soft pressing, the must is fermented at a controlled temperature, using organic yeasts. After fermentation, the wine is filtered and stored, and then fermented again in the autoclave at a controlled temperature of 16 degrees Celsius. Toward the end of this fermentation, which lasts at least 30 days, appropriately lowering the temperature, the fermentation is stopped, leaving a residual sugar that ensures balance and harmony. After the sparkling wine has been produced, it is chilled to -4 degrees Celsius and left in contact with the yeast. After the aging process, the product undergoes isobaric filtration in a second autoclave, and is then bottled.

#### *The Wine*

The color is straw yellow, with a floral, fruity scent reminiscent of acacia flowers, wisteria, wild apple and mountain honey. The taste is fresh, light and lively, the symbol of a simple but refined drink. The perlage is subtle and persistent. This wine pairs well with shellfish, with light fish and other seafood; excellent also as an aperitif.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.50
SUGAR G/L	15.00
SO <sup>2</sup> MG/L	130
ATM. PRESS.	5.20
CONTENTS	0,75 L

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
BOTTLE	290	97,2	97,2	1,5	0,75	8013651021340	-	-	-	-
PACKAGING	296	298	200	9,4	4,5	8013651021357	-	-	-	6
PALLET	1630	1200	800	780	360		16	5	80	480