



MONTELVINI

Serenitatis Collection

**VALDOBBIADENE
PROSECCO SUPERIORE DOCG**

Millesimato - Brut



Prosecco is now considered an indigenous variety of the hills of Conegliano and Valdobbiadene where tradition and the quality of the grapes express the best of their features. The calcareous soil, old vines and exposure to the sun are a unique combination that is expressed in sweet, aromatic sparse grapes. The second fermentation is slow, the yeast slowly giving off bubbles that become fragrant and persistent.

The Winemaking Process

The grapes, once they have reached aromatic maturity, are harvested by hand, and transported to the winery using crates with a maximum weight of 15 kg where they are then subjected to a soft pressing in order to obtain the first-pressing must. The must is then decanted and the fermentation is then activated using selected yeasts. At the end of this fermentation, the wine obtained continues its refinement for another two months and then undergoes a second fermentation in autoclave, according to the Martinotti method.

The Wine

The color is bright pale straw, with a subtle perlage, consisting of a myriad of persistent bubbles. On the nose the wine is a fragrant mix of fruits and flowers, unripe pear and green apple, lychee and a slight lime aftertaste. It has a fresh taste, with hints of apple and a notable persistence in its harmony, given by its richness and acidity. It is an excellent aperitif, and it matches perfectly with fish starters and seafood risottos.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.60
SUGAR G/L	10.00
SO ² MG/L	110
ATM. PRESS.	5.50
CONTENTS	0,75 L
BOTTLES PER CASE	6