

lonta





PROSECCO

Location of Vineyards:

Area D.O.C. Prosecco

Nature of the soil:

Volcanic hills and morainic
limestone slopes

Grape varieties:

Glera

Harvest:

Healthy and ripe grapes with
choice of bunches

Vinification:

Grapes are pressed and de-stemmed
separation of must from skins with soft pressing
alcoholic fermentation in stainless steel tanks
Elaboration in autoclave with Charmat method
with selected yeasts

Refining:

2 months in bottle

Bottling:

May - September

Wine characteristics:

Colour: light yellow

Bouquet: pleasant apple and pear aroma with
delicate spicy notes

Taste: characteristic taste with sensations of apple
and vanilla, good acidity and very fruity
persistent finish

Azienda Agricola
Vigneto Due Santi

di Zonta - ssa

Viale Asiago, 174
36061 Bassano del Grappa (VI) - Italia
Tel e Fax 0424 502074
email: info@vignetoduesanti.it

Visite in cantina previo appuntamento telefonico
dal lunedì al venerdì dalle ore 8.00 alle 18.30 e il sabato dalle ore 8.00 alle 12.00

