

Prosecco Millesimato Brut DOC

In vineyard

Prosecco Brut Bosco del Merlo is produced from Glera from western Friuli grapes which on reaching the correct technological maturity are harvested during the first hours of the day in order to guarantee the preservation of the grape's aromatic characteristics.

In cellar

Prosecco is born from a passion for craftsmanship and quality. It requires attention, care, and excellent raw materials fragrant, crisp, and with the right acidity.

For this vintage Prosecco, we select our finest grapes and handle them with the utmost care. The second fermentation takes place at 13°C using the traditional Martinotti method, creating a fine, pleasant, and smooth perlage with a delicate and distinctive aroma. Before the sparkling process, we add 10% Glera must to enhance the wine's fragrance, followed by a 60-day refinement period.

Tasting notes

This wine is characterised by a brilliant pale yellow colour, a typically fruity scent with floral nuances and notable green apple, pear and lychee characteristics. The flavour is dry, sharp and persistent, with a beautiful elegance and pleasantness.

Plus

A lively freshness, savoury taste and minerality. Flag and symbol of Italian charm around the world.



CSWWC
Medaglia d'Argento



Luca Maroni
93 points



Vitae AIS
3 viti



Bibenda
3 grappoli



Gambero Rosso
2 bicchieri



The Drink Business
Medaglia d'Argento

What does Millesimato mean?

This prosecco was exclusively produced with the best grapes of that particular year. The company provides the greatest guarantee of product quality from the vineyard to the glass.

Pairings

Excellent as an aperitif and a conversation wine, it is also superb throughout the meal. Particularly well-suited to seafood dishes and light Mediterranean cuisine, it pairs beautifully with lemon and prawn tagliolini or crostini with whipped salt cod.

Serve at 6°C.

11.5% Vol.

Bottle sizes: 0.75 l - 1.50 l - 3.00 l

Sugars: 7.5 (±1.5) g/l

Production area: Prosecco DOC

