

 MOSOLE

PROSECCO

MILLESIMATO

2024



A pleasant wine with a delicate bouquet and bubble that caresses the palate. A wine with simplicity and immediacy that becomes the emblem of conviviality.

Varietals: Glera 95% - Chardonnay 5%

Soil: evolved soil containing alluvial clay

Altitude: 125 meters above sea level

DOC Area: Treviso

Growing system: double arched cane

Age of Vines: 26 years

Time of Harvest: Middle of September

Vinification & fermentation: light pressing with pneumatic presses, settling of the must. The fermentation is at controlled

temperature between 18 and 20 °C with cultured yeasts. Contact with the lees in stainless steel tanks for 3 months.

Second fermentation: “metodo italiano” in stainless steel pressure tanks. The second fermentation temperature is between 15 and 17 °C. Cold tartaric stabilization at 14 °C. Micro filtration before bottling to separate the yeast cells from the sparkling wine. Duration of the cycle: approximately 30 days.

Alcohol by Volume: 11,50%

Acidity: 5,8 g/l

Residual Sugar: 14 g/l

Serving Temperature: 6 - 8 °C

Serving Glass: Champagne glass

Characteristics: a brilliant straw yellow colour with nuances of green. Fine grain perlage with persistent foam. Fruity with hints of green apple and pear. Floral notes of wisteria and vanilla flowers. Well balanced, fresh, with a lively fruity aroma. Persistent and elegant aftertaste.