

Cod. 021

Prosecco D.O.C. Aeris



Young, bubbly and cheerful.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso.
Soil:	Clayey and calcareous
Vineyard Exposure:	South-West
Vineyard Height:	180 m above sea level.
Training System:	Double overturned.
Production u/ha:	18,000 kg.
Vintage:	September
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the secondary fermentation in autoclave lasts about 30 days at a temperature of 16°.

ORGANOLEPTIC PROFILE

Colour:	Intense yellow straw and lively with greenish reflections.
Bouquet:	Its very fruity scent recalls green apple, peach and almond.
Flavour:	Smooth and well structured
Recommended Food:	Excellent as an aperitif or during the entire meal, especially with pasta or rice dishes and light meat dishes.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	13 g/l
Total Acidity:	5.5 g/l
Pressure:	2,5 bar
Format:	750 ml - 200 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	278 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,1 g

