

le Carline®

VINI NATURALMENTE BIOLOGICI



PROSECCO DOC Cork with twine

GRAPES

Glera

AREA

Lison Pramaggiore

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration;
- Controlled fermentation temperature.

MATURING

- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

DOCG wine, strictly cultivated with organic methods.
Pale yellow colour, floral and fruity bouquet, recalls green apples and meadow flowers.

GASTRONOMIC MATCHES

To be opened on any convivial occasion.

SERVING TEMPERATURE

Served chilled at 8° C.

ANALYSIS

Alcohol content: 11,5% vol.

Total acidity: 6,2 g/l

Volatile acidity: 0,19 g/l

BOTTLE SIZE

Bottle: 750 ml

Case: 6 bottles

