PODERI DEL LEONE

Prosecco DOC Spumante Brut

100% glera	Alc 11%	6-8°C

The Glera grapes of our Venice mainland estate are nourished with bands of “Caranto”, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules.
The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas. The first fermentation takes place after the grapes are pressed. The second fermentation takes place once the wine has been stabilized, using a Charmat method, and lasts at least 8 weeks, in order to obtain a fine perlage.

PRODUCTION AREA
Venice mainland, Veneto region

TYPE OF SOIL
Caranto, pleistocene origin

TRAINING SYSTEM
Sylvoz

COLOUR
Light straw yellow

BOUQUET
Fresh, fruity with hints of Golden apple and white flowers

TASTE
Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence

PAIRING SUGGESTION
Fresh and fruity this is an ideal aperitif wine, paired with shellfish and raw or fried fish. It goes well with light cheeses and white meats

CERTIFICATO ICEA BIO VEGAN