



IL VINO DEI POETI PROSECCO DOC 11% cl. 75

V23004075



"Vino dei Poeti" is a prestigious name that evokes the way poets, artists and art lovers raise their glasses to toast the joy of being alive and drink their beloved light, fragrant Italian sparkling wine.

Type: Prosecco Doc Spumante Brut

Production Area: Hill zone in the province of Treviso (Veneto)

Vine: Glera

Average Production: 2500-3000 plants per hectare

Growing system: "Cappuccina modificata" – Sylvoz

Harvest period: From mid-September

Yield per Hectare: 130 q/Ha

Characteristics and production process:

The grapes are generally hand picked from mid-September in the vineyards cultivated with the sylvoz growing system, which is typical of this zone. The grapes are pressed and then vinified in white, where the must is separated from the skins. The juice obtained is put in special steel containers, where it is fermented with the addition of selected yeasts. The second fermentation then starts according to the Charmat method, at a controlled temperature of 14° C in order to preserve the typical fragrances of the original grapes. It lasts nearly 40 days. During this period carbon dioxide is released naturally so that the wine becomes sparkling. The wine is then cold stabilized, filtered and bottled.

Organoleptic characteristics:

Color and appearance: Brilliant, with a rich and persistent foam and fine perlage Pale straw yellow

Nose: Fruity, flowery, with scents of acacia flowers, apple, white peach and citrus fruits

Taste: Fresh, delicate, fragrant and well-balanced

Chemical characteristics:

Alcohol, % vol: 11%

Sugar, g/l: 11-12

Acidity, g/l: 5,5 – 6,0

Recommended glass: Flute

Serving temperature: 4-5 °C

Serving suggestions: Fabulous as an aperitif and in cocktails as well as with starters, first courses, fish and poultry.

Enjoy it within: 12 months

Awards:

Bronze Award - International Wine & Spirit Competition – UK (2007)

Bibenda – Associazione Italiana Sommelier – Italia (2007)

Commended – Decanter magazine Award – UK (2007)

Commended – International Wine & Spirit Competition – UK (2003)

