



San Simone[®]

SPUMANTI LINE

PERLAE NAONIS - Millesimato

Prosecco DOC BRUT



CURIOSITY: this Millesimato was born to celebrate our first Prosecco Doc and to remember, as witnessed already in Roman times by Plinio, the Friulian origins of the vine: in the municipality of Prosecco, near Trieste, from where it spread further throughout the region Friuli and Veneto.

Production Area: alluvial plain, in the municipalities of Azzano Decimo and Porcia.

Grape Variety: 100% Glera.

Vineyards: double guyot training system, 3.500 plants per hectare, yield 100 ql/Ha.

Harvest Period: II/IV week of September.

Vinification: crushing, destemming and gentle pressing, white fermentation for 10 days in stainless steel tanks thermo-controlled (16-18°C), aging in stainless steel vats waiting for the sparkling process.

Sparkling Process: re-fermentation in pressurized tanks for about 50 days at controlled temperature (14-16° C) until reaching 6 bar of pressure; the mass is then cooled to halt the fermentation and kept at a controlled temperature of 8-10° C for at least three months, to encouraged the natural refinement in contact with the yeast deposited at the bottom of the autoclave; at the end of this phase it follows filtration and isobaric bottling.

Alcohol Content: 11,5% by vol.

Aging Potential: to be drunk immediately to enjoy the freshness or to be kept for 1-2 years.

Perlage: fine, delicate and persistent.

Colour: pale straw-yellow colour with greenish hints.

Nose: a complex fruity fragrance, inviting and spacious, from apples to pear, from apricots to citrus fruits and floral fragrances like wisteria and acacia with rose, with a pleasant note of almonds glazed aftertaste.

Palate: round, creamy, persistent, moderately alcoholic with freshness and vivacity, a soft flavour and lively acidity.

Food pairing: can be enjoyed throughout the meal, also with savoury with a spicy component but is particularly recommended with prosciutto di San Daniele, speck of Sauris, risotto with chicory.

Serving temperature: ideal at 8-10° C.