



Tenuta Civranetta

PROSECCO DOC BRUT



Grape	Glera
Alcohol level	11% vol.
Production area	Single vineyard, Venice mainland, Veneto Region
Location	The vineyards are located in the old family estate, Tenuta Civranetta, close to the lagoon of Venice
Training system	Sylvoz
Soil	"Caranto", pleistocene origin
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
Serving temperature	6°-8°C
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

The Glera grapes of our Civranetta 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 thanks to indigenous yeast. The base wine is kept at 4 °C in order to preserve aromas and freshness until its used for "spumantizzazione". 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.