

PURE **18K** GOLD

## 18K Prosecco Pas Dosé / Prosecco DOC Pas Dosé

**Grapes** 85% Glera, 15% Pinot Noir

**Production area** Prosecco DOC

**Altitude** 150-200 m a.s.l.

**Type of soil** Lands that extend mainly on the hills of Treviso up to the Valdobbiadene area. Medium-textured soil, marly-calcareous, with clayey schists rich in fossils and organic substances with neutral-alkaline pH.

**Alcohol** 11.5 % vol.

**Fermentation** Pressing of whole bunches and white vinification with particular attention to oxidation and to the degree of clarification of the must for the production of the base wine. The fermentation of the base wine is carried out at a controlled temperature of 14-16 °C with selected yeasts for about 15 days and it is followed by a refinement on fine lees. A subsequent second fermentation takes place in autoclave with the Charmat method, using selected yeasts, at a controlled temperature of 17 °C which is followed by and aging process on fine lees for at least 2 months.

**Aging** In steel with Batonnage on fine lees.

**Tasting notes** Brilliant straw yellow color. The nose is clean and elegant with pleasant sensations of fruit, bread crust, pears and apples and aromatic herbs. In the mouth it has verve and freshness, fine bubbles and good structure. It closes long, fruity and enveloping.

**Food pairings** Fish tartare, shellfish, shrimp tempura.



0,75 l



Awarded