

## BRUNEI BRUT

### Valdobbiadene Prosecco Superiore D.O.C.G.



The grapes from this wine come from the hamlet of Colbertaldo in Vidor.

It is the lower portion of a hillside vineyard with strata of alluvial sediment. The area's microclimate is dominated by higher than normal temperature excursions which lead to a later flower period and ripening time. The grapes picked from this vineyard are noted for their green apple acidity.

**VINEYARD LOCATION** "Brunei" in the hamlet of Colbertaldo in Vidor.

**VARIETALS** 85% Glera, 10% Bianchetta, 5% Verdiso.

**TRELLISING** Double-arched cane.

**HARVEST TIME** 10-15 September.

**ALCOHOL** 11,5%

**RESIDUAL SUGAR** 9.5 g/l.

**TOTAL ACIDITY** 5,9 g/l.

**TOTAL SULFUR** 95 mg/l.

**COLOR** Light straw yellow.

**PERLAGE** Fine and persistent.

**AROMAS** fragrant balance of floral and fruity notes; unripe pear, green apple, lychee, thyme, jasmine flower.

**TASTE** Golden apple; fresh and harmonious; savory; the acidity is noticeable.

**SERVING SUGGESTIONS** A friend of ours invented "scampi Mojito", raw shrimp drenched in olive oil with some lime and mint; the dishes should be clean, fresh and light, or, like all Prosecco, just drink it alone.

**SERVICE** 8- 9° C (46°- 48° F).

