



MEROTTO
AZIENDA AGRICOLA

Bareta

VALDOBBIADENE
PROSECCO SUPERIORE DOCG

BRUT



The Brut version of Prosecco Superiore, which characterizes the Graziano Merotto's production since decades and it defines its style.

TECHNICAL CHARACTERISTICS

Production area: Col San Martino vineyards.

Varieties: 100% Glera.

Wine making technique: soft pressing and pure fermentation at a controlled temperature. Second fermentation and natural fermentation in autoclave for about 50 days at 12 - 13°C.

Alcohol: 11,5%

Sugar residue: 8 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with greenish reflections; bright and lively foam; fine and persistent perlage.

Bouquet: floral, delicate, with hints of golden apple, white peach and shades of cedar.

Taste: strong and sapid; persistent and harmonious.

Finish: fresh, vibrant and pleasantly dry.

Suggested serving temperature: 5 - 6°C

Available sizes: 0,75 - Magnum 1,5 - Jeroboam 3 - Mathusalem 6 litres