



MEROTTO
AZIENDA AGRICOLA

Integral

**VALDOBBIADENE
PROSECCO SUPERIORE DOCG**

EXTRA BRUT - MILLESIMATO



From vines with an average age of more than 40 years in one of the most storied vineyards in Col San Martino, comes this wine without mediation, as evoked by its name: Integral.

TECHNICAL CHARACTERISTICS

Production area: mature vineyards in Col San Martino.

Varieties: 100% Glera.

Wine making technique: on-skin maceration, soft pressing and pure fermentation at a controlled temperature; second fermentation and natural fermentation in autoclave for about 60 days at 12°C. It then rests on its own yeasts for a further 60 days.

Alcohol: 11,5%

Sugar residue: 2,7 g/l

Pressure at 20°C: 5 bar

SENSORY CHARACTERISTICS

Appearance: straw yellow colour with crystal-like reflections; bright, granular foam; fine and persistent perlage.

Bouquet: fresh and mineral, with distinct notes of white-pulp fruit. In the background, the citrine nuances amplify the natural energy of this wine.

Taste: agile, bright, sapid and dry. In pureness vitality.

Finish: complex and harmonious, reflecting the initial gustative tension.

Suggested serving temperature: 6 - 8°C

Available sizes: 0,75 - 1,5 litre