



MASCHIO PROSECCO BRUT

Cantine Maschio
Treviso DOC, Italy

Area of Production:

Vineyards in the hills of Treviso, north of Venice.

Soil:

Alkaline sandstone with a fair amount of stone.

Grape Variety:

100% Glera (Prosecco).

Production Technique:

Gentle pressing of the grapes to extract only the free-run juice from the heart of the berry. Then the juice is left to rest in stainless steel tanks and after approximately 12 hours the limpid part of the must has separated from the deposit and fermentation begins. Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20°C (65- 68°F) to develop a natural sparkle.

Characteristics:

Color: Light straw yellow with a lively froth.

Bouquet: White peach and orange blossoms.

Taste: Fruit forward, with peach and almond flavors.

Alcohol Content: 11%.

Total Acidity: 5.5 g/l.

As an aperitif or as an ideal match with fish, fresh fruit and pastries. Serve chilled at 42-56°F.