



1528

SALATIN

Carattere Prosecco DOC Brut Organic wine



Growing area	Hills area of the DOC
Grapes	Glera
Soil	Silty - clay light texture and varying depth
Training system	Guyot - Sylvoz
Harvest period	First two weeks in September
Vinification	White vinification that is to say without the skins, soft pressing
First fermentation	At a controlled temperature with selected yeast
Second fermentation	Charmat method, slow re-fermentation for at least 45 days at a low controlled temperature
Alcohol	11% Vol
Sugar residue	7 - 9 g/l
Total acidity	5,50 - 6,50 g/l
Appearance	Faded straw-yellow colour with greenish reflections
Perlage	Fine and persistent
Bouquet	Floral hints and strong notes of green apple and citrus fruits
Palate	Sapid, harmonious and persistent
Serving suggestion	Excellent as an aperitif, with every meal and it pairs excellently with risottos and shellfish
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt



CAMPAIGN FINANCED
ACCORDING
TO (EU) REGULATION
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