



1528

SALATIN

Sincero Prosecco DOC Frizzante Biologico



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 without the skins, soft pressing
First fermentation	At a controlled temperature with selected yeast
Second fermentation	Slow in-bottle refermentation according to the classic method but without disgorgement
Alcohol	11% Vol
Sugar residue	7 - 9 g/l
Total acidity	5,50 - 6,50 g/l
Appearance	Straw-yellow in clour with greenish reflections. It has the typical light deposit of yeasts at the bottom of the bottle. The natural yeast is an indication of genuineness and healthiness
Perlage	Fine and persistent
Bouquet	Fruity with good intensity, full of hints of yellow fruits. There are also floral and yeast aromas with a good mineral sensation
Palate	It is fresh and pleasantly bitterish on the palate. A slight hint of bread crust and a light mineral note remain
Serving suggestion	Due to its digestibility, it can be paired with any meal. It is excellently paired, however, with fish, chicken and sausages
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt

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