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Prosecco Sparkling

Brut Millesimato



GRAPES:	100% Glera
APPELLATION:	DOC Prosecco
VINEYARD LOCATION:	Annone Veneto
GROWING METHOD:	Double sylvoz overturned
VINE DENSITY:	3000 plants per hectare.
AVERAGE YIELD:	120 Q.li grapes/Ha.
HARVEST TIME:	End of August
VINIFICATION:	The fermentation in stainless steel tanks, with selected yeasts at controlled temperature, was followed by the sparkling process in autoclave using the "Charmat method".
ALCOHOL CONTENT:	11.00 % vol.
SERVING TEMPERATURE:	6 – 8°C
RESIDUAL SUGAR:	7.00 g/l
TOTAL ACIDITY:	6.00 g/l
SPARKLING IN AUTOCLAVE:	30 days.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Straw yellow with intense greenish reflexes.

SCENT: Fruity with hints of green apple and white wild flowers.

FLAVOUR: Aromatic, natural, full-bodied.

FOOD PAIRING: Perfect to accompany typical recipes of vegetarian cuisine. perlage suggests pairing it with first courses such as seafood risotto.