



DESIDERIO N°1 PROSECCO

MILLESIMATO BRUT TREVISO DOC

DESIDERIO N°1 PROSECCO MILLESIMATO BRUT is a Prosecco DOC, obtained by the vinification in vintage Glera grapes grown on the hills near Treviso, in the northern Italian region of Veneto. This DOC wine is made according to the Charmat method, where the bubbles emerge in a secondary fermentation in a steel tank. This sparkling wine has a fresh and elegant, light to medium-bodied and is meant to be consumed in its youth, to enjoy its liveliness and freshness.

ORGANOLEPTIC CHARACTERISTICS

Typology		Sparkling
Appearance		Pale Straw colour, Extra fine and persistent perlage.
Bouquet		Elegant and refined, delicate aroma, it is characterized by fruity hints notes of banana vanilla and for that they are intertwined with fresher scents such as lemon and cedar.
Taste		Fresh, lively and pleasantly dry, Soft and captivating, Harmonious, elegant, persistent
Alcohol content		11%
Pairing		Ideal as an aperitif. It goes extremely well with all entrees and fish dishes and desserts
Serving		6-8°C

This crafted Prosecco is sophisticated yet playful, dry yet fruity, bursting with elegantly complex fruity notes of banana vanilla and for that, they are intertwined with fresher scents such as lemon and cedar. Its pale-straw color is reminiscent of the yellow hues of Treviso's countryside at harvest time. The palate has lovely balance, an utterly seductive creamy texture and a smooth finish that leave the palate refreshed and wanting more.

DESIDERIO N°1 PROSECCO is made entirely from hand-selected, single vintage Glera grapes from two specific locations in Italy's Treviso commune – the home of Prosecco – within the Veneto region in northern Italy. The Carboncine commune di Roncade and San Biagio di Callalta unique terroir is widely recognized for the superior quality of Glera vineyards due to the strong presence of caranto, fine clay silt deposited by rivers and streams flowing down from the nearby Dolomite mountains. The winemaking process is characterized by very soft pressing to ensure a proper balance between acidity and natural sugar. Strictly following the Charmat method, the Prosecco undergoes a secondary fermentation in stainless steel tanks and is bottled under pressure to maintain its sophisticated effervescence. The secondary fermentation assists in creating a delicately persistent "perlage", a word used to describe the quality and size of the bubbles. Though perfect as an aperitif, this wine pairs well with battered vegetables, fried food, cheese, cold pasta and serves as an excellent companion for oysters, prawns, fish, truffles and desserts such as the famous Italian Panettone.

DATA SHEET

Color	Pale Straw
Perlage	Extra fine and persistent
Fragrance	On the nose, there are notes of banana vanilla and, for ache, they intertwine with fresher scents like those of lemon and cedar
Flavor	The aroma is typical floral Prosecco with citrus and spicy notes
Alcohol content	11%
Sugar content	3g/l
Total acidity	5,85 g/l
pH	3,18
Pressure	4,8 bar
Wine and food pairing	It is a universal wine that can vary from an aperitif to first courses or non-binding second courses of fish. It goes well with risotto and white meats. It is often served with dried fruit or dessert. Good pairing also with oriental cuisine.
How to serve	Flute drop at a temperature of 6-8 ° C
Storage	Dark and cool place, possibly dry
PRODUCTION NOTES	
Grape varieties	Glera
Grape production area	Biancade di Roncade
Average altitude of the vineyard	30 meters a.s.l.
Exposure of the vineyard	West, south-west
Type of terrain	Clayey and rich in caranto
Climate	Temperate, hot summer and slightly humid average temperatures from flowering 25 ° C
Training system	'doppio capovolto' and Sylvoz methods
Grape-harvesting period	Late August, early September
Vinification technique	Harvest by hand followed by destemming and light and slow pressing. Fermentation with native yeasts in cream and selected according to the method of bioenology. Let stand on fine lees until February at a temperature never higher than 12 ° C.
Prise de mousses	Charmat method. Refermentation with selected yeasts in an autoclave at 16 ° C. fermentation time about 2 weeks. Second lysis and cold stabilization at -1 ° C. Microfiltration first 40 days.
Duration of the cycle	The wines remain in the cellars for 30 days after bottling.