



Casa Vinicola Balan

PROSECCO DOC SPUMANTE

the most famous and popular variety, has a fine long-lasting perlage. Prosecco DOC Spumante **Brut** Millesimato.

Geographical Region: Veneto - Italy

Grapes: 100% Glera

Wine Description: Color: pale straw colored yellow.

Bouquet: the floral aroma has hints of acacia and wild flowers beautifully blended with notes of fruits.

Taste: fresh and soft with a pleasant finish and a delightful and characteristic aftertaste.

Winemaking

- **The grapes** are harvested during the first weeks of September when the organoleptic qualities (sugars, acidity and aromatic substances) have reached maturity and are perfect for producing sparkling Prosecco DOC. After the grapes have been picked, they are crushed. The grapes are separated from their stalks in preparation for pressing. Only the free-run must is extracted from the grapes by soft pressing.

Selected yeasts are used to start the white winemaking process, transforming the sugar in the grapes into alcohol and CO₂. The action of the yeasts (fermentation) lasts for around 15/20 days at a maximum temperature of 18°C to preserve the delicate aromas of the original grapes.

- **The Spumante varieties** continue to the final unique stage in the Prosecco process: natural secondary fermentation. Secondary fermentation, using the Italian or Martinotti method, takes place in large containers called autoclaves which keep the wine under pressure. This is where the wine gets its famous bubbles, thanks to secondary fermentation.

Towards the end of the secondary fermentation, which lasts a minimum of 30 days, the temperature is lowered to stop fermentation, leaving enough residual sugar to guarantee balance and harmony.

