



## PROSECCO DOC MILLESIMATO 2018

**BRUT**



LA COSTA  
**PROSECCO DOC MILLESIMATO 2018**  
**BRUT**

*Vines*                    Glera 100%

*Historical*

*Background*

After the great success achieved with Prosecco Spumante Brut, “La Costa” wine farm decided to reintroduce this wine in a new version, much more elegant and refined: the “millesimato”. This wine is made only with grapes harvested in a single specified year, indicated in the label. Only the best grapes are carefully selected to make this wine; only in this way the wine can achieve excellent qualitative characteristics

*Wine-making*

*Process*

Grapes are harvested when they are not completely ripe, since the quantity of alcohol in the wine cannot exceed 10.5°C. Grapes are placed in the winery, where they are destemmed and cooled down to a temperature of 7-8° C. Then they are softly pressed by a pneumatic press. The must is kept in a steel vessel for 12 hours to become clear at a monitored temperature. After decanting, it ferments at a monitored temperature of 18-20°C. Constant and accurate screening is vital to assess whether additional decanting or other operations are needed. Once filtered, the wine re-ferments in specific vessels known as autoclaves, where the most appropriate pressure is reached.

*Vineyard*

*Surface*

5 hectares

*Soil Type*

Calcareous marls

*Wine type*

Brut sparkling wine

*Wine tasting*

Freshness and fruit scents captivate the nose and satisfy the palate. While drinking, pleasantness and equilibrium emerge between citrus notes and tropical flavors like banana and pineapple. Curiosity and wonder are satisfied with an explosion of bubbles, raising the curtain on a captivating beginning.

*Food and*

*wine matching*

For the stalwarts of this wine, it can be drunk throughout the meal, anytime during the day, as a refreshing and nice drink.

*Serving*

*Temperature*

From 6 to 8 °C

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