Doro Nature

Prosecco Superiore docg brut millesimato

origin

Doro is the name of the vineyard, is coming from a single vineyard

how we make

Vinification: destemming and gentle hydraulic pressing, static settling of juice, fermentation on the native yeasts, remains on the lees for a period of 90 days. Pressurization in steel tank, charmat method. We didn't add sugar, we add just must.

soil and vineyard

The soil is of glacial moraine origin, chalky, rocky, lean and reach in minerals. L'altitudine media è di 180 m s.l.m.. Vineyard altitude is 180 m above sea level. Training system: Sylvoz. Planting density: 4200 vines per hectare. Harvest period: second half of September. Yield: around 80 hectolitres per hectare. We try to maintain balance in our land: trees, vegetation, and forests are necessary company for the vineyards

see

Pale yellow, bright and sparkling fine continuos bubbles

smell

distinct fruit and flower scent, typical of Prosecco: golden apple and bread crust

taste

balanced, dry, slightly acidic creamy

drink

Alcol 11.50% vol.; Sugar 3 g/l
Ph 3.25; Total acidity: 5.80 g/l
Pressure: 5.5 bar; Net Estract 21.5 g/l Sulfites: 75 mg/l

drink it with

somebody you love