

Montelvini

Prosecco "ProDry" IGT - NV - Slim Keg
 Veneto, Italy

Type:	Sparkling White Still Wine
Ingredients:	Glera
Region:	Veneto
Fermentation:	After a gentle pressing, the must is fermented at a controlled temperature using selected yeasts.
Elevage:	Once primary fermentation is complete, the wine is filtered and stored. It then undergoes a second fermentation in an autoclave with the addition of liqueur de tirage at a temperature of 16°C. Once the sparkling wine is produced, it is refrigerated to -4°C and left in contact with the yeasts. After the refinement process is complete, the product is isobarically filtered in a second autoclave and then bottled.

ABV

11.00%

Sizes

20L

ABOUT THIS BOTTLE

Primarily crafted from the Glera grape, Pro Dry is typically made using the Charmat method, where the secondary fermentation occurs in large tanks rather than in the keg. This method preserves the wine's lively, effervescent bubbles and accentuates its fresh, fruity profile. On the nose, it is vibrant and aromatic, offering enticing notes of green apple, pear, white peach, and delicate citrus zest. The bubbles are fine and persistent, giving the wine a light, effervescent mouthfeel that dances on the palate. This wine has an alcohol content of 11.00% and a sugar content of 15.00g/l. It features a fine and persistent perlage, with a straw yellow color. The scent is reminiscent of acacia flowers, wisteria, wild apple, and mountain honey. On the palate, the aroma is velvety, full, and savory, with a balanced acidity.