

Prosecco Spumante Brut DOC

“Tenute Arnaces” is the result of the cooperation between “Giuseppe Campagnola Spa” and “ Tenute Agricole Francesco Righetti “. The grapes for the production of Pinot Grigio and Prosecco are selected from 25 hectares in the area of Mortegliano in Friuli Venezia Giulia, and are grown with integrated agriculture to fight environmental impact.



Region. Mortegliano, Udine, Friuli Venezia Giulia.



Vineyards. Selection of 12 hectares in Mortegliano, Friuli, grown with integrated agriculture to fight environmental impact. Alluvial soil, rich in skeleton with north-south exposition



Grapes. Glera grapes, grown with free cordon spur system, with maximum intensity of 4000 vine per hectare and a maximum production of 3.5kg per vine.



Vinification. Night harvest with harvester machine. Soft pressing and cold fermentation with a following ri-fermentation in small Inox tanks for a minimum period of 90 days (Charmat Method).



Tasting Notes. Light yellow color, with persistent perlage. Fruity, intense flavor. Dry taste.



Analysis. Alcohol 11,5 %Vol; Total Acidity 5,5 g/l; Sugar Residual 12 g/l; Pression 4,5 atm.



Food Pairings. Ideal as aperitif, with starter, light meal and fish dishes. To serve at 8-9°C. To drink while still young.



Bottle. “Nouvelle Bianca” 750 ml (in box of 6 bt.)

