

Bosco del Merlo



PROSECCO “MILLESIMATO” DOC BRUT

IN VINEYARD

Prosecco Brut Bosco del Merlo is produced from Glera and Pinot Grigio grapes which on reaching the correct technological maturity are harvested during the first hours of the day in order to guarantee the preservation of the grape's aromatic characteristics.

IN CELLAR

Prosecco is the fruit of a passion for things done well. It takes attention, care and excellent raw materials, fragrant, crisp and with the right acidity. For this Millesimato we choose our best grapes and treat them with great care. Fermentation to froth takes place at 13 °C, with the typical Martinotti method, breathing life on a thin perlage, pleasant and soft and with a delicate and distinctive scent.

TASTING NOTES

This wine is characterised by a brilliant pale yellow colour, a typically fruity scent with floral nuances and notable apple and pear characteristics. The flavour is dry, sharp and persistent, with a beautiful elegance and pleasantness.

PLUS

A lively freshness, savoury taste and minerality. Flag and symbol of Italian charm around the world.

WHAT DOES MILLESIMATO MEAN?

This prosecco was exclusively produced with the best grapes of that particular year. The company provides the greatest guarantee of product quality from the vineyard to the glass.

PAIRINGS

Perfect as an aperitif and conversation wine, it is excellent for all dishes. Particularly suitable for seafood and to accompany lighter Mediterranean dishes as tagliolini with lemon and shrimps or Venetian appetizers as creamed codfish.

Enjoy at 6°C

AWARDS



4 Grapes in
BIBENDA guide



Gold Medal at
“The Prosecco Masters”
by The Drink Business, UK



Gold Medal
at The Champagne & Sparkling
World Championships
di Tom Stevenson



BRONZE MEDAL
(88 points) at Decanter Asia
Wine Awards



Gold Medal
at guide Gilbert & Gaillard

VINETIA

3 Rosoni in
VINETIA guide by Associazione
Italiana Sommelier

Technical information

- Bottle sizes: 0.75 l - 1.50 l - 3.00 l
- 11,5% Alc. Vol.
- Sulphite content: 120 mg/l (-49% legal limit)
- Sugars: 7,5 g/l
- Acidity: 6,5
- PH: 3,20
- Production area: Prosecco DOC



Certified VeganOk