



BALLANCIN

MICEINA

Name of the winery's estate on the hill of the same name behind the winery.

Prosecco

Denominazione di Origine Controllata

Treviso

Brut

PRODUCTION AREA

Situated in: Province of Treviso

Variety: Glera

Soil: compact clay

Growing method: Sylvoz

Harvest: first half of September

Harvest method: by hand

VINIFICATION

Pressing: soft

Yield: 70%

Fermentation: in pressure tanks

Maturation: in steel vats

Pris di mousse: 30 days

Second fermentation: Charmat method

ANALYSIS

Residual sugar: 10 g per litre

Alcohol: 11% vol

Total acidity: 6.10 g per litre

Bottle pressure: 5 atm.

CHARACTERISTICS

Appearance: dull straw yellow with fine, lingering perlage.

Scent: delicately fruity, light bodied.

Flavour: pleasantly aromatic.

SERVING SUGGESTIONS

A great aperitif, just the thing for a toast and celebrations.

Serve at 5-6 °C, open when ready to serve.

