



Prosecco Spumante Brut DOC - 100% Organic



"Tenute Arnaces" is the result of the cooperation between "Giuseppe Campagnola Spa" and "Tenute Agricole Francesco Righetti". The grapes for the production of Prosecco come from **100% Organic production**, following the policy document "Suolo e Salute", the protocol for the production of wines totally focused on the health of the consumer.



Region. Mortegliano, Udine, Friuli Venezia Giulia.



Vineyards. Selection of vineyards in Mortegliano, Friuli. Grapes are grown in full respect of the territory with a **Certified Organic Agriculture**. 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 re-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 5,7 g/l; Residual Sugar 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.)

