



## SCARAZON PROSECCO D.O.C.

**Genesis of the name:** in our slang the “scaraza” is the typical wooden pole that helps the vine in the first years into growing. This product is made only from our young vines

**Appellation:** Prosecco D.O.C.

**Style:** bubbly wine

**Grape variety:** Glera.

**Soil profile:** hilly, of moranic origin, heterogeneous, medium texture, mainly clayey, rocks absent, permeable.

**Average Vineyard altitude:** 160 metres

**Vineyard yield:** 13,5 tons

**Climate:** moderately continental, cold winters and very sunny, windy and never sultry summers.

**Harvest:** mid-September, exclusively by hand in baskets.

**Vinification:** soft pressing of whole bunches, fermentation in steel tanks at controlled temperature.

**Second fermentation:** into stainless steel tank, aging for over 30 days

**Alcohol percentage:** 11.50%

**Residual sugar:** 7 g/l

**Pressure:** 1.20 bar

**Serving temperature:** 10-12 °C

**Serving glass:** medium-wide white wine glass.

**Cellaring:** store in a dry, ventilated place away from sources of light and heat.

### TASTING NOTES

**Presentation:** pale yellow, tiny and soft bubbles.

**Bouquet:** white flowers like elder and apple, white fruits.

**Taste:** very fresh, notes of white flowers, green apple, pear and almond.

**Better paired with:** omelette, aperitif snacks, elderberry pancakes, macaroni & cheese.

**Available sizes:** 0,75

**How to list:** MONTESEL Prosecco DOC “SCARAZON”