

LEONARDO DA VINCI

PROSECCO



Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

TASTING NOTES



Bright straw yellow.
Fine and persistent perlage



Intense, complex, fine,
fruity and fragrant



Round, pleasant and fresh



It is ideal as a meal opener
and aperitif, but also throughout
the whole meal



6-8°C

TECHNICAL
INFORMATION

APPELLATION
Prosecco Doc Spumante

PRODUCTION AREA
Friuli Venezia Giulia



100% GLERA

VINIFICATION

The wine is added with selected yeasts and sugar, then takes place a fermentation under controlled temperature in pressured tanks.

After the filtration procedure this Prosecco is bottled using modern technologies

HARVEST PERIOD
Mid September

**AVERAGE ALTITUDE
OF VINEYARDS**
44 m asl

EXPOSURE
East-West

SOIL TYPOLOGY
Clay and gravel

VINE TRAINING
Guyot