



BRILLA!

"Diamonds are a girl's best friend" sang Marilyn Monroe in the movie Gentlemen Prefer Blondes (1953). It's been 50 years now and that little piece of carbon still represents the forbidden dream of many women and men around the world. White, black or fancy... does not matter... what really counts is that it is big and shining.

Yes, I said men, no mistake, we live in a time when many stereotypes have been defied and many generational gaps bridged: in the world of fashion, women love to wear men's clothes, discovering that they can use the same dresses while remaining different and the same is true for men; in the world of wine, sparklings have matched the taste of both women and men, overcoming the old prejudice which saw the former drinking only white wines and the latter exclusively red ones; nowadays not only older men hang out with younger women, but also women do the same with younger boys. What joins all genders and ages in the new millennium is the desire to have fun, to live, to escape ...and what more than a glittering, sparkling, shining object can convey the idea of celebration? Here then comes **BRILLA...**

PROSECCO DOC SPARKLING WINE



Grapes:	Glera
Appellation:	PROSECCO DOC
Production area:	Veneto, hills around Treviso area
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	Second half of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	8-10 °C
Alcohol content:	11% Vol



Typical crisp and delicate perlage, pale light yellow colour



Delicate and complex bouquet with fruity notes that remind of peach, green apple with second notes of acacia and lilac



Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste



Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish

VINIFICATION: Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8-10 days. After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante basic cuvée. Afterwards the wine is filtered and stored in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized (-2/-3°C), filtered and controlled before bottling.

