



# FRASSINELLI

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## CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

denominazione di origine controllata e garantita

**BRUT**

**Grapes:** Glera

**Grapes production area:** San Pietro di Feletto, Carpesica and Manzana

**Soil type:** sublayer of marly given that by the worm glacial deposits and by a rough texture which permits good drainage. This ground provides delicacy and a clear territorial imprint given by floral aromas

**Winemaking:** Martinotti - tank method.  
The second fermentation lasts for 30 days

**Alcohol:** 11% Vol.

**Residual sugar:** 8 g/l

**Tasting notes:** elegant floral and fruity aromas of elderflower, wisteria, wild apple and nectarine. On the palate is fruity with a pleasant sapidity.