



San Simone[®]

SPUMANTI LINE



Size available:

0,20 l. - 0,75 l. - 1,5 l.
- 3 l. and 6 l.

IL CONCERTO Prosecco DOC Brut

CURIOSITY: we produce Il Concerto Doc Prosecco Brut from more than thirty five years. The features are always the same: it is fresh, fruity and fragrant. Over the time from “small” - 200 ml and 750 ml bottle sizes - has become “big” – 1,5 l, 3 l and 6 l bottle sizes.

Production zone: hills of Conegliano and Vittorio Veneto, in the province of Treviso and in the municipality of Porcia and Azzano Decimo.

Grape Variety: 100% Glera.

Vineyards: capuccina and double guyot training system, 3.500 plants per hectare, yield 120 ql/Ha.

Harvest period: II/III week of September.

Vinification: crushing, destemming and gentle pressing, white fermentation for 10 days in stainless steel tanks thermo-controlled (16-18°C), aging in stainless steel vats waiting for the sparkling process.

Sparkling process: second fermentation in pressurized tanks for about 30 days at controlled temperature (14-16°C) until reaching 6 bar of pressure; the mass is then cooled to -4°C to halt the fermentation and kept at a controlled temperature of 8-10°C for at least one month, to favor the natural contact with the yeast deposited at the bottom of the autoclave; followed by racking, refrigeration and filtration before the isobaric bottling.

Alcohol content: 11,5% by vol.

Aging potential: to be drunk immediately to enjoy the freshness.

Colour: pale straw-yellow colour with greenish hints.

Nose: intense, slightly aromatic, rich of citrus fruit and fresh vegetable hints, fruity with delicate notes of pear, golden apple, poly floral honey with slight nuances of lemon.

Palate: fresh and light but persistent, supported by an acidity that emphasizes the freshness; recalls the unripe apple and white peach with a pleasantly bitterish aftertaste.

Food pairing: ideal with steamed or baked shellfish, delicate sea and land appetizers, it is also excellent as an aperitif. A tasty and unusual pairing maybe one with the cod and eel stew. Perfect with homemade pizza and also with ethnic cuisine.

Serving temperature: ideal at 4-6 ° C.

Suitable for vegetarians and vegans.