



Gallina Sergio

l'umile brut

Prosecco

Denominazione Origine Controllata

Treviso Frizzante

Our Umile Prosecco Brut is produced with lightly unripe grapes of vine 100% Glera harvested only by hand on our hills. It is very easy to drink.

Organoleptic Features

Colour: pale straw yellow with greenish reflections, bright

Perlage: fine and persistent

Flavour: fine. Mainly fruity of green apple and unripe white pulp fruits

Taste: pleasantly aromatic, fresh and lightly sapid. Very delicate and harmonious wine

Analytical Features

Total Acidity: 5,30 g/l

Sugar content: 8,5 g/l

Alcohol content: 11%

Dry extract: 16 g/l

pH: 3,25

Overpressure at 20°: 4,5 bar

Cointains Sulphites

Informazioni Tecniche

Area of the vineyard: San Pietro di Barbozza

Harvest: only by hand

Training System: double-arched cane

Harvest period: end fo September

Varietal: 100% Glera

Sparkling winemaking method: Charmat Method

It is raccomandend to store in a dark and dry place. Optimum service temperature: 6 - 8°C



Food Pairing Suggestions

This Prosecco is adaptable for aperitif and throughout the meal. Suitable with courses based on seafood, fish or cheese.