



BORGA

SINCE 1940

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a
projection
to the
future
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bright
the
leading
light
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BORGA

SINCE 1940

PROSECCO BRUT

DOC Treviso Spumante Brut

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DESCRIPTION FROM LABEL
The leading light. Elegant, refreshing, and bright. A projection to the future where the stars align.
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GRAPE VARIETY
100% Glera
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ALCOHOL
11,50%
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CHARACTERISTICS
Pale straw yellow wine, characterized by a fine and persistent perlage. On the nose, the aromatic profile reveals itself through fresh white flowers, notes of pear and hints of citrus on a mineral backbone. The sip is well balanced, enveloping, full of freshness and gustatory persistence and a long, savoury finish.
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FOOD PAIRING
Spider crab in its shell
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SERVING TEMPERATURE
Serve at 6 - 8 °C



 <p>Production area Marca Trevigiana</p>	 <p>Soil type Clay</p>	 <p>Vine training Sylvoz</p>	 <p>Format 750 ml 1500 ml</p>	 <p>Secondary fermentation method Martinotti Method (Charmat)</p>	 <p>Secondary fermentation 60 days</p>	 <p>Residual sugar 9 g/l</p>
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Vinification

After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Soft pressing follows to obtain the first pressing, then the selected yeasts are added and sent to fermentation which takes place at a controlled temperature between 16° and 18°. The following second fermentation takes place with the Charmat Method in about 60 days.

Produced in Italy 

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