

Solicum line

“Solicum” Cuvée Millesimato Brut

Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

This sparkling wine is the result of blending the best fruit from each hand-harvesting to bring out the unique aromas of the Glera grape. Refined, fresh and elegant, it is the result of a slow 60-day second fermentation.

Product code	SPQB1	Grape variety	Glera
Alcohol content	11,5% vol.	Total acidity	5,5 g/l
Residual sugar	7 g/l	Serve at	4-6° C
Vineyards	Combination of vineyards in the areas of San Pietro di Felleto, Refrontolo, Col San Martino and Miane.		
Vinification	The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. An autoclave is used to make this wine sparkling.		
Color	Bright greenish yellow.		
Bouquet	Pear, banana, white flowers, medicinal herbs and sugared almonds.		
Taste	Dry, fresh and sapid with a citrusy finish.		
Serving suggestions	Particularly well-suited to accompany seafood, sushi, sashimi and oven-baked fish.		
Bottle size	0,75L		



Prizes and awards



IWSC 2022
Silver medal



The Prosecco
Masters 2019
Gold Medal



I.W.S.C. 2019
Silver Medal



Gilbert & Gaillard
2019
Gold medal