

## Solicum line

# “Solicum” Biologico Brut

## Prosecco DOC Treviso

The delicacy with which our organic grapes are treated can be tasted in the wine. The bubbles ensure a lively glass and enhance its fruity and floral notes. A mineral finish leaves fresh light trails of mint and fruit.

|                     |  |               |         |
|---------------------|--|---------------|---------|
| Product code        | SPSB1  | Grape variety | Glera   |
| Alcohol content     | 11,5% vol  | Total acidity | 5,5 g/l |
| Residual sugar      | 10 g/l   | Serve at      | 4-6° C  |
| Vineyards           | Two vineyards in the municipalities of Arcade and Nervesa.   |               |         |
| 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. The Charmat technique is used to produce this sparkling wine. |               |         |
| Color               | Straw yellow with greenish reflections.  |               |         |
| Bouquet             | Gardenia and jasmine, golden delicious apple, lemon and mineral notes.   |               |         |
| Taste               | Dry, intense and persistent with freshness and sapidity that lead to a fruity finish.  |               |         |
| Serving suggestions | Perfect with tempura and grilled vegetables, excellent with delicate white meats, risotto dishes and shellfish.  |               |         |
| Bottle size         | 0.75L  |               |         |



## Prizes and awards



International Organic Wine Award 2021  
Silver medal



International Organic Wine Award 2020  
Silver medal



Wine Orbit 2020  
93 points



Falstaff Prosecco Trophy 2019  
89 points



International Organic Wine Award 2019  
Gold medal



International Organic Wine Award 2018  
Gold medal