

Prosecco DOC line

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	SPBIO	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 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



WineOrbit 2020
93 points



Falstaff Prosecco Trophy 2019
89 points



International Organic Wine Award 2019
Gold medal



International Organic Wine Award 2018
Gold medal