

Solicum line

“Solicum” Metodo Classico Brut

Conegliano Valdobbiadene Prosecco Superiore DOCG

Our quest for excellence is evident in this Metodo Classico. Strongly influenced by bottle ageing for at least 18 months, its aromas are elegant and enveloping, reminiscent of bread crust, aromatic herbs and wild yellow flowers.

Product code	SPCA1	Grape variety	Glera
Alcohol content	11,5% vol.	Total acidity	5 g/l
Residual sugar	1 g/l	Serve at	4-6° C
Vineyards	Combination of vineyards in the Conegliano Valdobbiadene DOCG area.		
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 Classic technique is used to produce this sparkling wine.		
Description	Solicum Metodo Classico is bottled with the addition of selected yeasts and cane sugar, allowing it to continue ageing in the bottle for a minimum period of 24 months.		
Color	Straw yellow with golden reflections.		
Bouquet	The classic aromas of bread crust are accompanied by the scents of aromatic herbs, such as rosemary, and yellow wildflowers.		
Taste	Sapid, intense and very persistent.		
Serving suggestions	Suitable for well-structured first courses, risottos and shellfish. Perfect for important occasions.		
Bottle size	0.75L		

