

Bosco del Merlo



AWARDS



Gold Medal
at "The Prosecco Masters
by The Drink Business, UK



4 Grapes in
BIBENDA guide



91 POINTS I 'I MIGLIORI
VINI ITALIANI' di LUCA
MARONI 2023

PROSECCO "MILLESIMATO" DOC BRUT

IN VINEYARD

Prosecco Brut Bosco del Merlo is produced from Glera from western Friuli grapes which on reaching the correct technological maturity are harvested during the first hours of the day in order to guarantee the preservation of the grape's aromatic characteristics.

IN CELLAR

Prosecco is the fruit of a passion for things done well. It takes attention, care and excellent raw materials, fragrant, crisp and with the right acidity. For this Millesimato we choose our best grapes and treat them with great care. Re-fermentation takes place at 13 °C, with the typical Martinotti method, breathing life on a thin perlage, pleasant and soft and with a delicate and distinctive scent. Before taking froth, we add 10% Glera must and age for 60 days

TASTING NOTES

This wine is characterised by a brilliant pale yellow colour, a typically fruity scent with floral nuances and notable green apple, pear and lychee characteristics. The flavour is dry, sharp and persistent, with a beautiful elegance and pleasantness.

PLUS

A lively freshness, savoury taste and minerality. Flag and symbol of Italian charm around the world.

WHAT DOES MILLESIMATO MEAN?

This prosecco was exclusively produced with the best grapes of that particular year. The company provides the greatest guarantee of product quality from the vineyard to the glass.

PAIRINGS

Perfect as an aperitif and conversation wine, it is excellent for all dishes. Particularly suitable for seafood and to accompany lighter Mediterranean dishes as tagliolini with lemon and shrimps or Venetian appetizers as creamed codfish.

Enjoy at 6°C

Technical information

- Bottle sizes: 0.75 l - 1.50 l - 3.00 l
- 11,5% Alc. Vol.

- Sugars: 7,5 (±1,5) g/l

- Production area: Prosecco DOC



Certified VeganOk