



FRONTEVIGNA

BRUT

Valdobbiadene Docg
Prosecco Superiore

GRAPE	Glera 100%		
GROWING AREA	Hills of Conegliano Valdobbiadene		
ELEVATION	180 - 350 m. slm.		
SOIL	Diversity of soil types. Hillslopes with often calcareous clay; with relatively infertile, dry, shallow sandstones and marls, particularly at higher elevations.		
EXPOSURE	Hillslopes that are often extremely steep, with vineyards planted horizontally following hillslope contours, largely south-facing.		
TRAINING SYSTEM	Double arched cane		
CLIMATE	Temperate, with cold winters and warm, non-humid summers. Rainfall averages 1250 mm, with maximums in June and November and minimums in January and August.		
HARVEST	From 8 September to 10 October		
ALCOHOL	11% vol	SERVING TEMPERATURE	8-10°C.
DOSAGE	7.5 g/l		

WINEMAKING

Charmat method, involving pressing with pneumatic presses and static settling of the must. This is followed by temperature-controlled fermentation using selected yeasts, prior to the maturation phase and resting on the fine lees in stainless steel tanks. The secondary fermentation (sparkling process) begins at a temperature of approximately 15–17°C.

TASTING NOTES

Straw-yellow in color, it features a dense mousse and a fine, persistent perlage. It offers broad, fruity aromas, reminiscent of yellow apple, peach, and exotic fruit, alongside wisteria and acacia blossoms.

On the palate, it is balanced and elegant, with a soft, fresh, and fruity flavor. It displays great harmony and elegance.

SERVING

Excellent as an aperitif wine and for any festive occasion



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