



DOMINI DEL LEONE

Prosecco DOC Spumante Brut

100% glera

Alc 11%

6-8°C

The Glera grapes of our Venice mainland estate are nourished with bands of “Caranto”, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules.

The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas. The first fermentation takes place after the grapes are pressed. The second fermentation takes place once the wine has been stabilized, using a Charmat method, and lasts at least 8 weeks, in order to obtain a fine perlage.



PRODUCTION AREA

Venice mainland, Veneto region



TYPE OF SOIL

Caranto, pleistocene origin



TRAINING SYSTEM

Sylvoz



COLOUR

Light straw yellow



BOUQUET

Fresh, fruity with hints of Golden apple and white flowers



TASTE

Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence



PAIRING SUGGESTION

Fresh and fruity this is an ideal aperitif wine, paired with shellfish and raw or fried fish. It goes well with light cheeses and white meats

