

# Aneri

## PROSECCO ANERI BRUT MILLESIMATO DOC

IT IS A SPARKLING WINE WHICH IS PRODUCED VINIFYING GRAPES COMING FROM A SINGLE VINTAGE, PARTICULARLY VALUABLE. AFTER CAREFUL SELECTION AND PRESSING OF THE BEST GRAPES OF THE YEAR, THE MUST IS CAREFULLY FERMENTED AT CONTROLLED TEMPERATURE.

### NAME

Prosecco Aneri Brut Millesimato Doc  
di Valdobbiadene - Conegliano

### TYPE

White Sparkling

### DENOMINATION

Prosecco D.O.C. – Denomination of Controlled Origin

### GRAPES

100 % Glera (already known as Prosecco)

### VINIFICATION

Soft pressing, and after first alcoholic fermentation at 61-65 °F (16-18 °C) temperature. A second alcoholic fermentation in pressure tanks follows to obtain froth

### ALCOHOL

11 % vol

### VOLUME

75 cl.

