

LA JARA

PROSECCO DOC Spumante Brut



Brut is the Prosecco driest version. Classic in its style, fresh and unmistakable.

TECHNICAL SPECIFICATIONS

classification	DOC
grapes	Organic grapes; 100% Glera
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
training method	Sylvoz
winemaking method	Natural re-fermentation in stainless steel tank using the "Martinotti - Charmat" method.
alcohol content	11.50 % Alc./Vol.
available sizes	0.375L; 0.75L; 1.5L; 3L

TASTING NOTES

appearance	Straw yellow with greenish reflections. The perlage is fine and persistent.
bouquet	Delicate scents of green apple.
flavor	On the palate it is fresh, aromatic and balanced, with light scents of bread crust and pleasantly acidulous.
serving temperature	It should be served at 6-8° C. Uncorked at the last minute, just before drinking it.
food pairings	Ideal with fish soup, fried fish, vegetables tempura, shellfish, sushi and sashimi.



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