



PROSECCO DOC EXTRA DRY BIO

Onbrina

GRAPES

Glera

VINEYARD AREA

All vineyards are situated on gentle hillside slopes in the Treviso province, at an altitude of 250 metres asl.

HARVEST

The grapes are carefully handpicked in mid-late September when they have reached full maturity, but still retain a high acidity level, giving the freshness and fruitiness typical of Prosecco.

VINIFICATION

The grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow natural sedimentation of the solids and juice. As soon as the fermentation is finished the wine is racked.

FERMENTATION

The fermentation takes place in temperature controlled conditions not exceeding 18°C, in stainless steel tanks, where selected yeasts are added together with organic brown sugar. After approximately 30/40 days, when the desired pressure and sugar level are reached, the fermentation stops. Afterwards, the wine is simply filtered and bottled.

ORGANIC & VEGAN

This organic Prosecco, thanks to the use of vegetable proteins, is also suitable for Vegans.

TASTING NOTES

Onbrina has fine bubbles, with a classic Prosecco aromatic nose. The wine is very soft on the palate, offering refreshing acidity with lots of fruity flavours such as apple, apricot and some banana.

FOOD PAIRING

This is an enjoyable, everyday drinking wine, ideally served as an aperitif. We suggest matching it with oriental cuisine, particularly fish.