

ISOTTA MANZONI PROSECCO 'CUVEE GIULIANA'



A delicate, well-balanced Prosecco, showing a good blend of baked apple, sour lemon and grapefruit, with a lightly creamy mineral texture on the palate. Medium froth, with some body and a pleasant lemon and mineral finish.

Color: Sparkling White

Grapes: 100% Glera

Soil: Clayey and calcareous

Age of Vines: 25-30 Years old

Altitude: 200 m

Yield: 60 HI/Ha

Fermentation: 25 days In stainless steel tanks

Aging: 1 month in stainless steel tanks

Production: 60,000 bottles per year

SOILAIR
SELECTION 