

Line Solicum

“Solicum” Biologico Brut

Prosecco DOC Treviso

Grape variety 100% Glera Alcohol content 11% vol

Total acidity 5,5 g/l Residual sugar 10 g/l

Serve at 4-6° C

Vineyards Two vineyards in the municipalities of Arcade and Nervesa.

Vinification The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.

Color Straw yellow with greenish reflections.

Bouquet Gardenia and jasmine, golden delicious apple, lemon and mineral notes.

Taste Dry, intense and persistent with freshness and sapidity that lead to a fruity finish.

Serving suggestions Perfect with tempura and grilled vegetables, excellent with delicate white meats, risotto dishes and shellfish.

Bottle size 0.75 L



Prizes and awards



Falstaff Prosecco
Trophy 2019
89 points



International
Organic Wine
Award 2019
Gold Medal



International
Organic Wine
Award 2018
Gold medal