



NINO FRANCO BRUT

Valdobbiadene Prosecco Superiore D.O.C.G.

Nino Franco Brut exclusively comes from grapes grown on high hills in the historical Prosecco production area. This elegant cuvée is dedicated to Giovanni Franco, known as Nino, son of the winery's founder, Antonio: creamy, with fine and persistent bubbles, as well as an incredible savory note.

variety

Glera, from vineyards located on high hills.

soil

Highly diverse soils that are fruit of complex formation processes. Thin on the steeper and more eroded slopes, presenting an accumulation of organic substance on the surface, in direct contact with the calcareous substrate. In the more evolved areas – on fluvio-glacial deposits with moderately deep soils – the terrain is more stable, with clayey components in the deeper layers.

vinification

Charmat method: pressing, destemming, cooling of must and fermentation at a controlled temperature in steel tanks. Second fermentation in autoclave.

type

Brut

Vintage: n.v.

sensory notes

Bright straw yellow color, the nose reveals notes of apple, pear and citrus that are also present in the mouth, giving fresh and flavorful sensations. A very creamy and delicate Brut, with a fine and persistent bubble.

pairings

An ideal wine for aperitifs, its distinct creaminess allows it to perfectly pair with fish, fried food, vegetables and white meat.

serving temperature

6°/8° C

alcohol content

11% Vol