

# Bosco del Merlo Prosecco Millesimato DOC Brut

## THE FACTS

**COUNTRY:** Italy

**REGION:** Veneto

**APPELLATION:** Prosecco

**CEPAGE:** 85% Glera, 15% Pinot Noir

**WINEMAKING:** For this Millesimato we choose our best grapes and treat them with great care.

Re-fermentation takes place at 13 °C, with the typical Martinotti method, breathing life on a thin perlage, pleasant and soft and with a delicate and distinctive scent. Before taking froth, we add 10% Glera must and age for 60 days

## THE STORY

Bosco del Merlo was founded in 1977 in Annone Veneto, when Valentino Paladin realized his dream of creating wines from sustainable practices that could best express the potential and identity of the territory, sealing them in time.

**PHILOSOPHY:** Bosco del Merlo comes with a personal commitment - to find the best ways of preserving the intrinsic quality of the grapes they grow and to work towards preservation of the land and its ecosystem.

**BIOGRAPHY:** The winemaking team is composed of Antonio Lucarelli (enologist of Bosco del Merlo and Paladin), Carlo Paladin (founder of Casa Paladin) and Professor Leonardo Valenti

## THE ADJECTIVES

**OVERALL:** A lively freshness, savoury taste and minerality.

**AROMAS / FLAVORS:** floral nuances and notable green apple, pear and lychee characteristics

**MOUTHFEEL:** crispy and fragrant

## THE SELLING POINTS

Gold Medal Drink Business - The Prosecco Masters

**AWARDS:** 92pts The Prosecco Masters

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** Particularly suitable for seafood and to accompany lighter Mediterranean dishes

