



Cyprus wines online

S. G. Katodritis & Co Ltd

BOTTEGA PROSECCO BRUT 750ML

€13.90

The grapes are carefully picked from mid-September in the vineyards cultivated with the sylvoz growing system, which is typical of this zone. The grapes are pressed and then vinified in white, where the must is separated from the skins. The juice obtained is put in special steel containers, where it is fermented with the addition of selected yeasts. The second fermentation then starts according to the Charmat method, at a controlled temperature of 14Â° C in order to preserve the typical fragrances of the original grapes. During this period carbon dioxide is released naturally so that the wine becomes sparkling. The wine is then cold stabilized, aged on lees to further enrich the aroma, filtered and bottled.

[Vendor Information](#)