



MONTELVINI

Vintage Collection

IL BRUTTO ASOLO PROSECCO DOCG COL FONDO



Brutto is a Prosecco Asolo DOCG, produced in the rarest and most unique of the Prosecco regions, the Asolo hills. The Col Fondo (With Sediment) is fermented in the bottle according to the typical tradition of the Treviso hills, with the yeast which leaves deposits in the bottom of the bottle. It is called Brutto because it is a natural, unfiltered wine to ensure genuineness, with limited use of sulphites and very little sugar (2 g/l). It can be decanted, as is tradition, to separate the sediment, or poured together for a fruity and full-bodied taste.

It represents the traditions of the Treviso hills, not just those of Valdobbiadene, but also of Asolo. It was born before the Prosecco we are used to drinking today, in a period when there were no autoclaves. The first fermentation took place after the crushing of the grapes: with the cold weather, the wine entered “hibernation,” and then awoke when the temperature of the cellar exceeded 10-12 degrees Celsius. In fact, the traditional Prosecco was consumed as a still wine for most of the year, because there was no bottle capping that could preserve the bubbles for long. This type of wine has been abandoned for many years, because manufacturers realized that it was easier and more profitable to produce the wine in autoclaves.

Even now, many manufacturers believe that it is not easy to explain. It should be bottled the week of Easter, it awakens with the first warm days of spring. It is important to use a good foundation because, once bottled, it cannot be changed as is possible with the classical method, where after disgorgement, the wine is completed with dosage. It has no preservatives: the yeast and fermentation gases perform a protective function. Unlike the Charmat method (fermentation in autoclave), it shows great diversity, even in neighboring territory. The wine is not stable, but changes during the year, evolving. Each bottle and each glass is different, demonstrating this evolution. There is no homogenization, this wine has a soul. It does not express floral and fruity notes, like the Charmat wines, which are now very much alike. The complexity is provided by the yeasts, which give minerality and softness despite the absence of sugars. This wine is not a sycophant – it is not constant, clean and crystal clear – but once tasted it has the ability to conquer. It is a wine you can drink forever. It does not give you a headache, it is rich in mineral salts, low-alcohol and genuine.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.30
SUGAR G/L	2.00
SO ² MG/L	70
ATM. PRESS.	2.50
CONTENTS	0,75 L
BOTTLES PER CASE	6