



BRILLA!



BRILLA! ASOLO PROSECCO SUPERIORE DOCG

What joins people of any ages and preferences in the new millennium is the desire to have fun, to live, to run away ...and what better than a glittering, sparkling, shiny object can convey the idea of celebration?

INSPIRATION

#diamondsinside. Everyone has a diamond inside: discover it, make it known and share it with the world!



CONSUMER SEGMENT

Young people, millennials, party addicted.



BRAND

Brilla! is an ikon of Italian Dolce Vita . Each Prosecco bubble represents a unique moment that makes your life more precious. Every time you open a bottle of Brilla! the magic of Italy pops out.



DESIGN

Combination of the world of Prosecco with one of the greatest expressions of style and elegance: Jewels. Brilla bottle is the result of a design project that goes beyond a simple bottle of Prosecco: we choose experimentation, creativity and unconventional forms. We have created a texture that is reminiscent of diamonds with a special emphasis on pear shaped diamonds, synonymous of purity and high-end jewelry. Once used to adorn the crowns worn by noblesse, today they are forged into a bottle of Prosecco. Brilla! A glittered label completes the effervescent sparkling packaging.



WINE STYLE

Exuberant, fresh, cheeky, pleasant and suitable for any occasion.



VENETO REGION

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.





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SPARKLING WINE BRUT

#diamondsinside



Glera

Veneto



Clay sandstone



8/10 °C



11% vol
750 ml

VINIFICAZIONE:

The soft pressed juice is stored in stainless steel tanks for static cold decanting. Once the clean juice is racked and inoculated with selected yeasts, it will go through fermentation at a controlled constant temperature of 18°C within 8/10 days.

After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante base cuvée.

Subsequently the base wine is filtered and additioned of saccharose and selected yeasts to undergo second fermentation (Martinotti - Charmat method) at a controlled temperature of 14-15°C in a pressure tank. Once required pressure, alcohol and sugar level are reached the wine is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



Typical crisp and delicate perlage, straw shade of yellow colour



Reflecting springs rays of sunshine while the flavour



Balanced with delicate fruity notes, a low acidity and a moderate alcohol content



Excellent with vegetable or seafood starters, various kind of soups, risotto and first courses with vegetables, or light fish based dishes. Ideal as aperitif