

BROWN BROTHERS MILAWA VINEYARD

Tasting Notes



NV Brown Brothers Prosecco (2020)

Release date – 29/09/2020

The Wine

Prosecco sits alongside our Prosecco Rosé as the perfect wine to celebrate the spring and Christmas seasons. It has a straw colour with subtle green hues and a delicate nose displaying apple and pear characters. This wine retains the freshness and vibrancy that Prosecco is known for and a palate has a beautiful savoury edge. This refreshing sparkling is made to drink now while it's light and fresh.

The Grape Variety

Prosecco is a grape variety with Italian origins that produces a refreshing sparkling wine. Made using the Metodo Italiano or Charmat method, the grapes are generally harvested early to get high levels of natural acidity and fresh crisp flavours. Brown Brothers was one of the first to plant Prosecco in Victoria's cool climate King Valley. The King Valley is climatically the closest region in Australia to north east Italy and our Banksdale vineyard at 485 metres above sea level is the perfect home for Australia's premium Prosecco.

Technical Description

The grapes for this wine were grown throughout Victoria including the cool climate King Valley. The fruit was picked later and at a slightly higher baumé than fruit for our vintage Prosecco to deliver a soft, round and approachable wine. After primary fermentation the wine was then fermented in a pressure tank to 5 atmospheres of pressure and bottled to retain the bubbles. The Prosecco was bottled with an alcohol of 11.5%, a pH of 3.2 and an acid level of 5.5g/L.

Serving Suggestions

Prosecco is a great drink to kick off an evening and enjoy throughout the night. While delicious on its own, it is also perfect with sushi and sashimi. Prosecco is also excellent with charcuterie and marinated olives, or why not try it with a light brie cheese.

Related Wines

Prosecco Rosé

