



# BRILLA!



## BRILLA! PROSECCO DOC – SPARKLING WINE

*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.





# BRILLA!

PROSECCO DOC  
SPARKLING WINE EXTRA DRY  
*#diamondsinside*



Glera



Clayey,  
sandstone



Veneto



8/10 °C

## VINIFICAZIONE:

Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8-10 days. After a storage period, the winemaker studies a skilled coupage to achieve the Prosecco Spumante basic cuvée.

Afterwards the wine is filtered and stored in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti-Charmat method) at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized (-2/-3°C), filtered and controlled before bottling.



11% vol  
200 ml  
750 ml



Typical crisp and delicate perlage,  
pale light yellow colour



Delicate and complex bouquet  
with fruity notes that remind of  
peach, green apple with second  
notes of acacia and lilac



Fresh and light on the palate,  
with balanced acidity and body;  
harmonic with a long  
persistent aftertaste



Ideal as an aperitif, it is a  
perfect combination to hors-  
d'oeuvres and delicate first  
courses. Also wonderful with  
sushi, fish and shellfish