



PROSECCO DOC TREVISO FRIZZANTE

Grape variety: 100% Glera

Production area: Farra di Soligo (Treviso) hills at an average altitude of 150-250 m above sea level.

Trellising system: Sylvoz, double arched cane

Yield: Max. 180 hundred kilograms/Ha

Vintage: hand picking, usually from September 15th to 30th.

Vinification: soft pressing of the grapes. Static decantation of the must at a low temperature. Temperature controlled slow fermentation (17-19°C / 63-66°F) with selected yeasts. Aging in stainless steel tanks until the sparkling process takes place.

Second fermentation: Charmat method: slow refermentation in temperature controlled (16-17°C / 60-62°F) stainless steel pressure tanks. Cold tartaric stabilisation at -4°C (-25°F) and pre-bottling filtration.

Alcohol content: 10,50% vol.

Sugar content: 9 grams/litre

Pressure: 2.30 bar.

Caratteristiche organolettiche:

Colour: light straw yellow with fine and a persistent perlage.

Bouquet: delicate and fruity with scents of apple and pear.

Taste: fresh and medium sweet.

Food pairings: An all-round wine, excellent as aperitif to enjoy at any time. Ideal with appetizers and dishes based on fish.

Serving temperature: 4-6°C (39-42°F)