



## 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:** 10 grmas/litre (0.35 oz./pt)

**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)