



PROSECCO

Extra-Dry

Treviso

Denominazione di origine controllata

Production area:	Giavera del Montello - Treviso - Italy
Vines:	Glera 100%
Breeding type:	Guyot - sylvoz
Plants density:	2,90 x 1,20 - 2870 stocks/Ha
Land type:	Medium paste tending to the argillaceous one
Production:	15 t./Ha
Harvest time:	September
Vinification:	This wine is fermented at a temperature between 18-20°C. It is made using the Charmat method that allows the wine to go through the second fermentation in pressurized tanks. This short, tank fermentation preserves the freshness and the flavours of the grapes
Colour:	Pale straw coloured with greenish glints, bright
Scent:	Delicate, with the characteristic taste of its own grapes, with fruity aromas of fresh citrus fruits, apple, peach and exotic fruits, with a light aromatic scent.
Taste:	Pleasant, well-balanced and delicate, crisp with a mild alcohol level; always fresh with a savoury aftertaste.
To accompany with:	A wonderful partnership with any kind of aperitifs, parties and celebrations. A wonderful partnership with hors-d'oeuvres and seafood. Versatile enough to be enjoyed even with a full meal.
Best served at:	6-8° C Alcohol: 11% vol. Sugar: 16 g./lt. Total Acidity: 5,8 g./lt.

