



PROSECCO

Frizzante

Treviso

Denominazione di origine controllata

Production area:	Giavera del Montello - Treviso in region of Veneto - Italy
Varietals:	Prosecco
Training system:	Guyot
Plants density:	3 x 1 - 3330 stocks/Ha
Soil:	Medium clay leaning to the argillaceous variety
Production:	15000 Kg/Ha
Harvest time:	The last two weeks of September
Vinification:	This wine is fermented at a temperature between 18-20°C. The second fermentation occurs in the bottle for 6 months. The degorgement is not done so yeasts remain in the bottles giving to the wine particular aromas.
Colour:	Straw-coloured with greenish highlights
Bouquet:	Characteristic of bread crust and yeasts with a light aromatic flavour
Taste:	Crisp and clean with small bubbles, light and fresh with a savoury touch
Serving suggestions:	IT pairs nicely with hors-d'oeuvres, seafood, salads, used also as an ideal aperitif, even with fresh peach juice
Best served at:	Well-chilled
Alcohol:	11% vol.
Sugar:	0 g./lt.
Total Acidity:	5,8 g./lt.

