



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. 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:	Straw-coloured with greenish highlights
Bouquet:	Fruit aromas of fresh citrus, green apple, exotic fruit, 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:	12 g./lt.
Total Acidity:	5,8 g./lt.

