



# PROSECCO D.O.C. TREVISO BRUT

|                           |  |
|---------------------------|--|
| AREA OF ORIGIN            | Province of Treviso  |
| VINE VARIETY              | Glera  |
| TYPE OF FARMING           | Sylvoz   |
| HARVEST                   | September  |
| YIELD PER ACRE            | 180 q.li   |
| WINE-MAKING               | in white with soft pressing  |
| PRIMARY FERMENTATION      | at a controlled temperature and with yeasts selected                   |
| SPARKLING WINE PRODUCTION | in an autoclave for at least 30 days with Charmat or Martinotti method |

#### ANALYTICAL CHARACTERISTICS:

|                |             |
|----------------|-------------|
| ALCOHOL        | 12,00% VOL. |
| RESIDUAL SUGAR | 10 g/l      |
| TOTAL ACIDITY  | 5,50 g/l    |

Very light straw colour, intense aroma and lively taste.

Continuous, fine-grained perlage.

Excellent as an aperitif and recommended throughout the meal with fish.

Taste at 6-8° C preferably in rounder glasses to enhance the aromas.

Available sizes: lt. 0,75 e lt. 0,20