



PROSECCO Treviso

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

Pleasantly light and fresh, Prosecco is more and more the wine that symbolizes the aperitif, and not just in Italy. Its simple, yet refined style makes it suitable for any occasion and identifies it with the unmistakable Made in Italy lifestyle.

VINIFICATION

Sparkling wine produced with the “Glera” grape variety, native to the Treviso area. In this countryside there are the best soils and climate conditions that grant a wine unique in characteristics. The sparkling process is made with Charmat method in steel autoclave in compliance with the regulation of the materia, obtaining an extra dry young wine, exciting and perfect in all occasions.

TASTING NOTE

The wine pours a bright straw yellow colour, with some greenish hints; the nose is pleasant and fruity, with good intensity. It has a fresh flavor, and to the palate is pleasant and harmonious.

FOOD PAIRINGS

An ideal aperitif wine, it goes well with appetizers, white meats and fish. Serve cold at 6-8 °C.



Geographic Area

Treviso

Alcohol

11%

Grapes/Blend

Glera

PH

3.00

Total acidity

5.50 g/l

Harvesting Period

September

Residual sugar

Between 14 and 16 g/l