



## PROSECCO

Frizzante

Treviso

Denominazione di origine controllata

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<b>Production area:</b>	Giavera del Montello - Treviso in region of Veneto - Italy
<b>Varietals:</b>	Prosecco
<b>Training system:</b>	Guyot
<b>Plants density:</b>	3 x 1 - 3330 stocks/Ha
<b>Soil:</b>	Medium clay leaning to the argillaceous variety
<b>Production:</b>	15000 Kg/Ha
<b>Harvest time:</b>	The last two weeks of September
<b>Vinification:</b>	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.
<b>Colour:</b>	Straw-coloured with greenish highlights
<b>Bouquet:</b>	Characteristic of bread crust and yeasts with a light aromatic flavour
<b>Taste:</b>	Crisp and clean with small bubbles, light and fresh with a savoury touch
<b>Serving suggestions:</b>	It pairs nicely with hors-d'oeuvres, seafood, salads, used also as an ideal aperitif, even with fresh peach juice
<b>Best served at:</b>	Well-chilled
<b>Alcohol:</b>	11% vol.
<b>Sugar:</b>	0 g./lt.
<b>Total Acidity:</b>	5,8 g./lt.

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