



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

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