



PROSECCO DOC TREVISO

FERMENTAZIONE SUI LIEVITI

Alcohol
11 % Vol.

Sugar residual
0 g/l

Serving temperature
8 - 10°C



Glera 100%



Vineyards are located in province of Treviso, inside Doc prosecco area



Sylvoz and double inverted with a production per hectars of 180 quintals



Harvest from the end of August to mid-September



Vinification in white with soft pressing of the grapes and fermentation at controlled temperature. Making of spume: refermentation in the bottle



Colour: straw yellow, lightly cloudy for the presence of yeats in the bottle

Perlage: fine and persi stance bubble with creamy spuma



Profumo: fruity and intense with bread crust and yeast note



Taste: dry and decisive with mineral finish

For those people who prefer cloudy, turn the bottle slowly for 30 seconds before remove the cork

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