



PROSECCO DOC SEMI-SPARKLING WINE



TYPE: semi-sparkling white wine

PRODUCTION AREA: Province of Treviso

VINES: Glera 100%

VINEYARD ALTITUDE: 100 mt on sea level

SOIL TYPE: clayey - sandy

ALCOHOLIC STRENGTH: 11.50% vol.

TRAINING SYSTEM: double upside down

HARVEST: manual

HECTARE PRODUCTION: 150 q./ha

CLIMATE: ideal temperature ranges for the perfect ripening of the Glera grapes, allowing the best expression of its organoleptic potential.

VINIFICATION: white vinification of the Glera grape. Fermentation takes place at a controlled temperature in steel tanks to allow the best fermentation conditions and then rest on the yeast until the moment of the second fermentation in autoclave. All this to maintain and preserve the organoleptic quality of the grapes. Second fermentation in autoclave.

TASTING NOTES: straw yellow colour with greenish reflections. Lively and clear in the delicate Olfactory expression of rennet apple, pear, wisteria and acacia flowers. Slender in its gustatory texture of freshness and sapidity.

RECOMMENDED PAIRINGS: appetizers, throughout the meal.

SERVING TEMPERATURE: 6-8 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl



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