



PROSECCO TREVISO BRUT D.O.C.

Classification: Prosecco D.O.C.

Variety: 100% Glera

Provenance: Colbertaldo di Vidor (Treviso)

Yield/ha: 180 quintals/hectare

Vine growing: double arched cane or silvoz

Harvesting period: September 20 to September 25

Vinification and maturing: White vinification with temperature controlled, second fermentation lasts about 30 to 35 days, refinement from 2 to 3 months.

Alcohol content: 11,50%

Residual sugar: 9,50 g/l

Acidity: 5,80 g/l

Organoleptic characteristics: Pale straw yellow colour. Fine and persistent perlage.

Fresh and delicately fruity bouquet.

Serving suggestions: mixing cocktails, easy drinking during meals.

Serving temperature: 43° - 46°