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## PROSECCO TREVISO EXTRA DRY 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:** 15,00 g/l

**Acidity:** 5,80 g/l

**Organoleptic characterist:** Pale straw yellow colour. Fine and persistent perlage. Fresh and delicately fruity bouquet.

**Serve with:** cocktails mixing, easy drinking during meals.

**Serving temperature:** 43° - 46°F

