

Cod. 002

Prosecco D.O.C. Treviso Azzurra Dry



A noble sparkling wine. Its subtle bouquet and cream-like bubbles make it perfect as either an aperitif or to finish a meal.

TECHNICAL DATA

Grapes: 100% Glera
Production Area: Veneto Region, Province of Treviso.

Soil: Clayey and calcareous
Vineyard Exposure: South/South-West
Vineyard Height: 220 m above sea level
Training System: Double overturned
Production u/ha: 18,000 kg

Vintage: September
Vinification: This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour: Bright yellow straw with greenish reflections.
Creamy foam and fine bubbles
Bouquet: Delicate with an intense scent of apple and fresh flowers
Flavour: Demi-sec and well structured. It is very pleasant and harmonious in the mouth with a dry final taste.
Recommended Food: Ideal for aperitifs, with desserts and dried fruit.
Serve at: 8° C (46° F)

ANALYTICAL DATA

Alcohol Content: 11.5°
Residual Sugars: 20 g/l
Total Acidity: 6 g/l
Pressure: 5,5 bar
Format: 750 ml – 1500 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy: 290 KJ / 70 Kcal
Protein: <1 g
Fat: <1 g
Carbohydrate: 2,2 g

