

Cod. 003

Prosecco D.O.C. Treviso Brut “Premium”



A fine and very well-structured sparkling wine made with high quality grapes.

TECHNICAL DATA

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

Soil: Clayey and calcareous
Vineyard Exposure: South
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 straw yellow with greenish reflections.
Fine and persistent bubbles.
Bouquet: A very pleasant scent of acacia flowers, Golden apple and almond.
Flavour: Savoury and fresh. You can still taste the structure in the mouth.
Recommended Food: Ideal with starters, light pasta or rice dishes and medium/long seasoned cheese.
Serve at: 8° C (46° F)

ANALYTICAL DATA

Alcohol Content: 11.5°
Residual Sugars: 10 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: 274 KJ / 67 Kcal
Protein: <1 g
Fat: <1 g
Carbohydrate: 1,0 g

