

Cod. 004

## Prosecco D.O.C. Treviso Extra Dry “Premium”



This elegant sparkling wine can be described as genuine and delicate.

### TECHNICAL DATA

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

Soil: Clayey and calcareous  
Vineyard Exposure: South  
Vineyard Height: 250 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. Very fine bubbles. Fine and delicate foam.

Bouquet: The fruity and flowery scents are clearly perceived. The green apple prevails with nuances of acacia flowers and jasmine.

Flavour: Fresh, well structured and pleasantly persisting.

Recommended Food: Excellent for cocktails and aperitifs, with pasta and rice dishes in general and also with fish and shellfish.

Serve at: 8° C (46° F)

### ANALYTICAL DATA

Alcohol Content: 11.5°  
Residual Sugars: 18 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: 286 KJ / 69 Kcal  
Protein: <1 g  
Fat: <1 g  
Carbohydrate: 1,5 g

