

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 Region
Vineyard Height:	250m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly during the secondary fermentation with the addition of select yeasts in autoclave which lasts about 60 days at the temperature of 16-18 °C.

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:	8/9° C (46°/48° 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:	292 KJ / 70 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	2,2 g

