

Cod. 003

Prosecco D.O.C. Treviso Brut

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:	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 with the addition of select yeast during the secondary fermentation in autoclave that lasts about 40-50 days at the temperature of 16-18 °C.

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:	8/9° C (46°/48° 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:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

