

Cod. 004

Prosecco D.O.C. Treviso Extra Dry

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:	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. at a temperature of 16-18 °C.

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° - 48° 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

