

Cod. 011

Prosecco D.O.C. Treviso Brut

Sapidity and freshness. Fine and persistent bubbles.

TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso
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
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly in according to the Charmat method with secondary fermentation in autoclave for about 30 days at a temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Straw yellow with greenish reflections.
Bouquet:	Hints of flowers, apple, pear and citrus fruits also in the mouth.
Flavour:	Soft and velvety, harmonious and savory.
Recommended Food:	Ideal as a refreshing aperitif. Well paired with pasta and first courses, fish, vegetables and white meat dishes.
Serve at:	8/9°C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	8 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 66 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

