

Cod. 021

Prosecco D.O.C. Treviso Aeris

Young, lively and pearly, this is a wine of both subtlety and structure. It's flexible enough to stand alone or compliment a meal.

TECHNICAL DATA

Grapes:	90% Glera 10% Pinot Bianco
Production Area:	Veneto Region, Province of Treviso.
Soil:	Morainic hills
Vineyard Exposure:	South-West
Vineyard Height:	180m above sea level.
Training System:	Double overturned.
Production u/ha:	18,000 kg.
Vintage:	End of September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the secondary fermentation in autoclave is effected for about 30 days at a temperature of 16 °C.

ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections.
Bouquet:	Its very fruity scent recalls green apple, peach and almond.
Flavour:	Supple and well structured
Recommended Food:	Excellent as an aperitif or during the entire meal with pasta or rice dishes and light meat dishes.
Serve at:	8-10° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	13 g/l
Total Acidity:	5.5 g/l
Pressure:	2,5 bar
Format:	750 ml - 200 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	274 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,1 g

