

Cod. 022

## Prosecco D.O.C. Treviso Legatura Spago

An excellent Frizzante Wine that embodies the typical scents and tastes of Prosecco at its best. It is made with select D.O.C. 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:	180m 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 30 days the temperature of 16-18 °C.

### ORGANOLEPTIC PROFILE

Colour:	Intense yellow straw and lively, fine and elegant bubbles.
Bouquet:	It is an explosion of fresh and velvety fragrances, a successful blend of several scents among which green apple, peach, apricot and finally acacia and rose.
Flavour:	It has an excellent structure with a perfect blend of freshness and savouriness.
Recommended Food:	Ideal for aperitifs, it elegantly accompanies main dishes, white meat, vegetables as well as fish and shellfish.
Serve at:	8/9° C (46°/48° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	12 g/l
Total Acidity:	5.5 g/l
Pressure:	2,5 bar
Format:	750 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

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

