

Cod. 025

Prosecco D.O.C. Treviso Renana

This wine is ideal for those who seek the classic Prosecco experience softened by fewer bubbles, yet emboldened by a complex bouquet.

TECHNICAL DATA

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

ORGANOLEPTIC PROFILE

Colour:	Straw yellow with greenish reflections.
Bouquet:	The typical scents of pear and green apple are recognisable as well as nuances of citrus fruit, acacia flowers, wisteria and dry flowers and finally honey and chamomile.
Flavour:	Balanced, full-bodied, supple with a fresh and savoury final taste
Recommended Food:	Excellent during the whole meal.
Serve at:	8/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	15 g/l
Total Acidity:	5.5 g/l
Pressure:	2,2 bar
Format:	750 ml

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

