

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



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



Cod. 023

Rosé “Vita Rosa” Legatura Spago

A feast of rosy bubbles.

TECHNICAL DATA

Grapes:	This wine is made with a mix of white and red grapes that are selected to obtain a fresh and lively product.
Production Area:	The grapes come only from the Veneto Region.
Soil:	Flatland, clayey but slightly calcareous.
Vineyard Exposure:	South.
Vineyard Height:	150m above sea level.
Training System:	Double overturned.
Production u/ha:	18,000 kg.
Vintage:	September.
Sparkling Wine Production Process:	On the skins with a brief contact between the skins and the must in order to obtain the rosé colour. Secondary fermentation at controlled temperature in autoclave for about 30 days and with the addition of select yeasts.

ORGANOLEPTIC PROFILE

Colour:	Intense pink with fine and persistent bubbles.
Bouquet:	Richly fruity with clear nuances of lime, wisteria and acacia.
Flavour:	Of citrus fruit, with a nimble and harmonious body and a dry final taste.
Recommended Food:	Excellent for aperitifs and cocktails, it is ideal for light dishes and fish or vegetables.
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:	2,2 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



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

