

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
Soil:	Clayey and calcareous.
Vineyard Exposure:	South.
Vineyard Height:	180 m 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 secondary fermentation in autoclave lasts about 30 days at a temperature of 16°.

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° C (46° 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:	276 KJ / 67 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,1 g

