

Cod. 021

Prosecco D.O.C. Aeris



Young, bubbly and cheerful.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso.
Soil:	Clayey and calcareous
Vineyard Exposure:	South-West
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 with greenish reflections.
Bouquet:	Its very fruity scent recalls green apple, peach and almond.
Flavour:	Smooth and well structured
Recommended Food:	Excellent as an aperitif or during the entire meal, especially with pasta or rice dishes and light meat dishes.
Serve at:	8° C (46° 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:	278 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
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



Cod. 023

Rosé “Vita Rosa” Legatura Spago



The pink bubbles of “Vita Rosa” are a wealth of rich notes of citrus with a dry finish.

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, slightly calcareous.
Vineyard Exposure:	South.
Vineyard Height:	150 m 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. Primary fermentation at controlled temperature in autoclave for about 30 days with the addition of selected 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 lean and harmonious body and a dry final taste.
Recommended Food:	Excellent as aperitif and for cocktail, it is ideal for light dishes based on fish or vegetables.
Serve at:	8° C. (46° F)

ANALYTICAL DATA

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

NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	278 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.

TECHNICAL DATA

Grapes:	100% Glera
Production Area:	Veneto Region, Province of Treviso.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West
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 slow secondary fermentation in autoclave is effected for about 30 days at a temperature of 16°.

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, lily and dried flowers and finally honey and chamomile.
Flavour:	Balanced, full-bodied, velvety with a fresh and savoury final taste.
Recommended Food:	Excellent during the whole meal.
Serve at:	8° C (46° 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:	282 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

