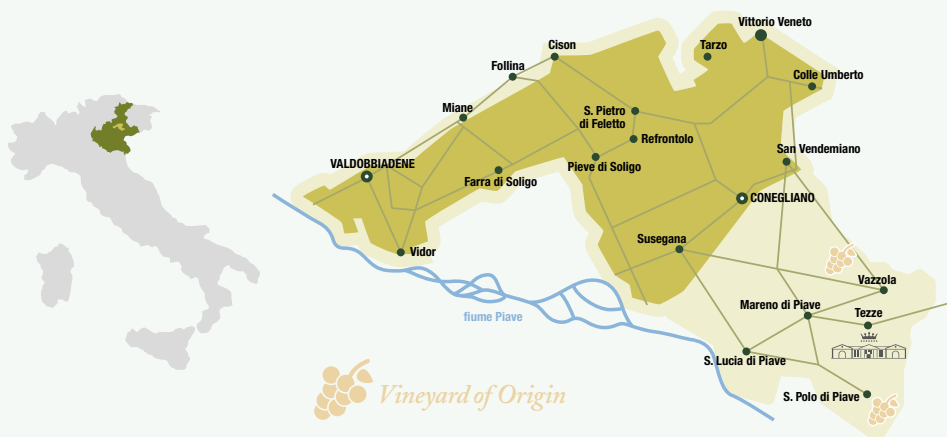




## Prosecco Spumante DOC Treviso Brut Biologico



### Product description

sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,75 L

**Vineyard location:** Province of Treviso.

**Altitude:** 50 m. above sea level.

**Soil composition:** middle mixture.

**Grape variety:** Glera.

**Growing system:** Sylvoz.

**Harvest time:** second 10 days of September.

### Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- low temperature storage of a part of the must and fermentation of the rest in stainless steel tank at about 18/19°C.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

**Alcohol:** 11 % vol.;

**Residual Sugar:** 12 g/l.

**Perlage:** fine and long.

**Color:** soft straw yellow.

**Aroma:** fruity notes of Golden apple, Williams pear, floral notes of acacia flower and wisteria.

**Taste:** savory, fresh and harmonious, very elegant.

**Serving:** serving chilled ad 8-10°C.

**Food matches:** excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion.