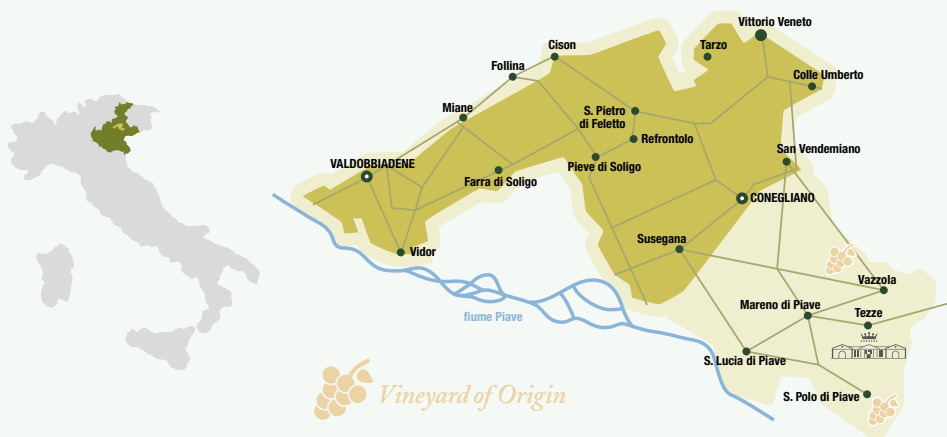


Prosecco Spumante DOC Treviso Extra Dry



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: 16 g/l.

Perlage: fine and longlasting.

Color: soft straw yellow.

Aroma: fruity with a touch of golden apple, Williams pear and of citrus note. Floral notes of acacia blossoms and wisteria.

Bouquet: refreshing and lovely.

Serving: serving chilled at 8-10°C.

Serving suggestions: excellent as an aperitif.

It is recommended with fish dishes, salads, vegetable dishes and cheese.