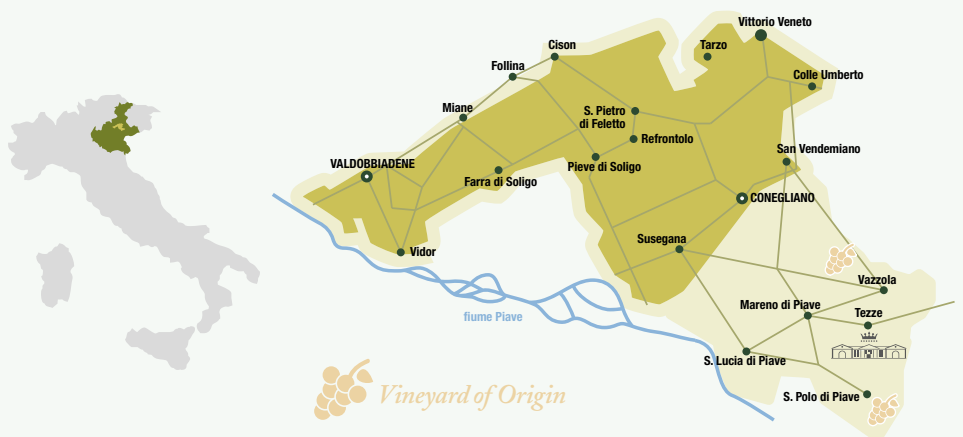


# Prosecco Spumante DOC Treviso Extra Dry



## 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.