

# Prosecco Frizzante DOC Treviso



## Product description

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



0,200 lt 0,750 lt

**Vineyard location:** province of Treviso;

**Altitude:** 40 MASL

**Soil composition:** middle mixture.

**Grape variety:** Glera.

**Growing system:** Sylvoz.

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

## Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature;
- 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:** 10,50 % vol.

**Residual Sugar:** 9 g/l.

**Perlage:** fine and longlasting.

**Color:** soft straw yellow.

**Aroma:** fruity with a touch of golden apple, Williams pear and white blossoms.

**Bouquet:** refreshing and lovely.

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

**Serving suggestions:** excellent as an aperitif.

This wine goes well with fish and poultry as well as spicy food.