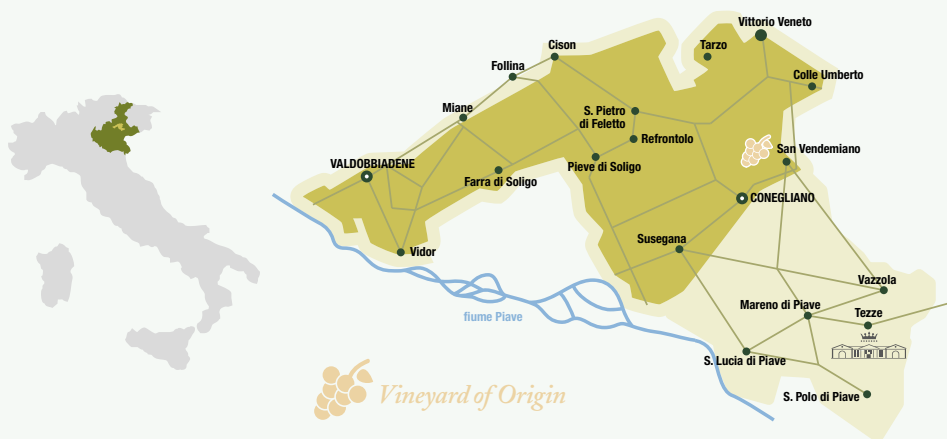




FOTO IN ALTA  
RISOLUZIONE

## Prosecco Frizzante DOC Treviso



### Product description

Semi-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:** 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.