

Prosecco Spumante DOC Treviso Brut Biologico



Product description

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



Vineyard location: province of Treviso.

Altitude: 40 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.
- 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: 11 % vol.

Residual Sugar: 10 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.

Bouquet: savory, fresh and harmonious, very elegant.

Serving: serving chilled ad 6-8°C.

Serving suggestions: excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion.