





Prosecco Spumante DOC Treviso Brut



 *Vineyards of Origin*
 *Vineyards Le Contesse*

Product description

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



Vineyard location: province of Treviso.
Altitude: 50 m. above sea level.
Soil composition: medium consistency.
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: 11 % vol.

Residual Sugar: 10 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 6-8°C.

Serving suggestions: excellent as an aperitif. This wine goes well with fish dishes.