



PROSECCO DOC TREVISO EXTRA DRY

Grapes:	Glera
Alcohol content:	11% vol.
Bottle size:	750 ml
Origin:	DOC
Production Area:	Treviso
Acidity:	5,5 mg/l.
Sugar content:	15 gr/lt. - Extra Dry
Ph:	3,20
Overpressure:	5,5 bar

Ageing: After the initial fermentation of the grapes, follows a second fermentation run in stainless steel tanks at a controlled temperature for a period of 30 days. Processing is based on the Charmat-Martinotti method.

Tasting Notes

Colors: Straw yellow with greenish highlights.

Tasting/Fragrances: Bouquet of good intensity, fresh, fruity with green apple in evidence and floral notes with a delicate hint of acacia flowers.

Pairing: The fresh and fragrant nature of this wine, together with its fine perlage makes it an excellent wine to drink as aperitif, hors-d'oeuvre or both meat and seafood dishes. Well suited also with grilled fish and white meat.

Serving temperature: 6 - 8 C°

