



**PROSECCO**  
D.O.C.G.

DENOMINAZIONE DI ORIGINE CONTROLLATA

**BRUT**  
**TREVISO**

## SENSORY PROFILE

The color is straw yellow with greenish reflections, the sparkle is incredibly fine and delicate, even the froth has the same delicacy with some slight sour notes. The bouquet is rich and full, the floral aromas of acacia and jasmine prevail definitely on the smell sense, the same scents are felt with the taste. In the mouth it is soft, velvety, harmonious and the taste is balanced.

## RECOMMENDED COMBINATIONS

Great sparkling wine for cocktails and appetizers, suitable for delicate lunches, exceptional with raw scampi, swordfish carpaccio or with simple steamed white fish. Also to try with pasta dishes based on fish and crustaceans.

## GROUND COMPOSITION

The vineyard cultivations are grown in a land composed by medium mixture clay with a predominance of not-homogeneous alluvial clay layers, rich in carbonates.

## VINEYARD

The production area is the one in Treviso D.O.C., in the sweet countryside just few steps from the historic center of Treviso, in the heart of the Fabulous Marca Trevigiana. The vine species are Glera 100%. The rows are oriented in direction north-south, grown in a sylvoz plain, an ideal cultivation for the conformation of the ground which ensures fruits with aromatic sensations, acidity and flavor, hallmarks of the Terra d'Argilla Prosecco D.O.C. Brut.

## GRAPE-HARVEST

The grape-harvest is done by hand in the first half of September, selecting only the best grapes.

## WINE-MAKING AND PERFECTING

The best grapes, carefully selected, are de-stemmed and left to rest for 5-10 hours at a controlled temperature of 10-12 ° C (cold maceration process), through this process, the must (new wine) is enriched by substances released from the peel that increase and enhance the fragrance and flavor. The primary fermentation also takes place at a controlled temperature with the aid of selected yeasts, while the appearance of froth, second fermentation, takes place in autoclaves at low temperature. Thanks to this process, the pleasant and persistent feelings of flowers and freshly picked fruit, typical of the Trevigiana glera (Trevigian's vines), are guarantee.

The sparkling process is the Martinotti method.

## BOTTLE, CONTENT AND PACKAGING

Bottle in special format "Monterossa" 75 cl. Cases of 6 bottles.

