



PROSECCO D.O.C. TREVISO EXTRA DRY "40"

This Prosecco comes from a profound inner evolution and from the intuition of our master winemakers. The aroma is fresh and delicate, very fine, with a floral and fruity bouquet, the extraordinary result of 40 years of research, total commitment and deep passion.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	extra dry
COLOUR	pale yellow, fine perlage
AROMA	intense aroma characterised by fruity scents followed by floral notes
FLAVOUR	soft and dry at the same time

AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with long refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.4 g/l
SUGAR RESIDUES	13 g/l

OTHER DATA

GASTRONOMIC COUPLING	excellent for any occasion, particularly good with appetizers, seafood and dry pastries
SERVING TEMPERATURE	6 – 8 °c
CONSERVATION	keep in a cool place, away from heat and light

