

VIGNAROSA

COLLE UMBERTO 1813



PROSECCO D.O.C. TREVISO BRUT "PARK"

Produced with the Charmat method, this classic sparkling wine has a lively and minute perlage. Its typical freshness and fruity scent make it suitable for all occasions.

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

COMMERCIAL DATA

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| DENOMINATION | Prosecco D.O.C. Treviso |
| TYPE | sparkling |
| TASTE | brut |
| COLOUR | pale yellow, fine and persistent perlage |
| AROMA | it excels thanks to the intensity and fineness of the fruity aromas with immediately perceivable hints of apple, pear and grapefruit accompanied by citrus flavours |
| FLAVOUR | a fresh and lively flavour for the palate, whilst the slight sweet notes enhances the fruity taste |

AGRONOMIC DATA

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| 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

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|-----------------------------------|--|
| VINIFICATION | soft pressing and vinification with the traditional method at controlled temperature |
| SPARKLING WINE PRODUCTION PROCESS | Charmat method with short refermentation |
| REFINEMENT | in steel containers |
| MATURATION | about 30 days in bottle before marketing |
| ALCOHOLIC CONTENT | 11% vol. |
| ACIDITY | 5.4 g/l |
| SUGAR RESIDUES | 10 g/l |

OTHER DATA

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|----------------------|---|
| GASTRONOMIC COUPLING | ideal as an aperitif, also with seafood, pasta, white meat and fresh cheese |
| SERVING TEMPERATURE | 6 – 8 °c |
| CONSERVATION | keep in a cool place, away from heat and light |

LOVE & GRATITUDE

www.vignarosa.it

