



DENOMINATION	PROSECCO D.O.C. TREVISO BRUT
COLOUR	BRIGHT YELLOW STRAW COLOR WITH SOME GREENISH HINTS
AROMA & TASTE	LIVELY PERLAGE, INTENSE FLOWERY SCENTS OF ACACIA FLOWERS AND FRUITY SCENTS OF YELLOW APPLE. GOOD INTENSITY. FRESH, PLEASANT AND HARMONIOUS
GRAPES USED	100% GLERA
AREA OF ORIGIN	PROVINCE OF TREVISO (CONEGLIANO – VALDOBBIADENE)
TYPE OF SOIL	MEDIUM MIX FROM THE MORENIC HILLS
HARVEST PERIOD	LATE AUGUST - EARLY SEPTEMBER
VINIFICATION	LIGHT PRESSING AND VINIFICATION WITH THE TRADITIONAL METHOD AT CONTROLLED TEMPERATURE
SPARKLING WINE	CHARMAT METHOD
REFINEMENT	IN STEEL CONTAINERS
ALCOHOLIC CONTENT	11% VOL.
ACIDITY	4.8-5.2 GR/L
SUGAR RESIDUES	8- 10 GR/LT
SERVING TEMPERATURE	6-8°C
GASTRONOMIC COUPLING	PERFECT FOR APERTIF (ALONE OR INSIDE COCKTAILS LIKE APEROL SPRITZ, BELLINI, MARTINI ROYALE). APPETIZERS , LIGHT COURSES WITH VEGETABLES.

