

PROSECCO DOC
TREVISO
Extra Dry Millesimato

WINE NAME

Prosecco DOC Millesimato

WINE TYPE

Extra Dry Spumante Wine

LOCATION OF THE VINEYARD

Veneto region, province of Treviso

POSITION AND TYPE OF SOIL

The vineyards are characterised by medium-textured clayey soil of alluvial origin. The continental climate, generally characterised by cold winters, is mitigated by Mediterranean winds

GRAPE VARIETY

Glera, Chardonnay

ALCOHOL CONTENT

11.5% vol.

RESIDUAL SUGARS

14 g/l

ACIDITY

5.8 g/l

WINE MAKING PROCESS

Selection of grapes in the vineyard followed by soft pressing and meticulous attention to all processes. Fermentation is carried out at 16 °C, with secondary fermentation using the Charmat method

CAPACITY / BOTTLE SIZE

0.75 lt.



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The commitment and dedication of those who understand vines and are passionate about grapes, are eloquently expressed in this bottle through the art of spumante winemaking

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COLOUR

Brilliant straw yellow with splendid golden highlights

BOUQUET

Characterised by classic notes of pear and apple, the bouquet is enhanced by elegant floral hints of hawthorn and acacia

TASTE

Fresh and well-balanced on the palate. It has a remarkably fine and persistent perlage

MATCHES WITH

Ideal with vegetable risottos. A versatile wine for all courses, especially served with fish and seafood appetizers. It enhances any shellfish and molluscs. Its characteristic elegance makes it the perfect choice to accompany raw oysters, classic spaghetti with clams and bottarga or canapés with sour cream and caviar

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C