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Prosecco DOC Treviso Brut

The origin is very uncertain. Originally from the village of Prosecco in the Friuli-Venezia Giulia region, it spread to the Veneto region, mainly the province of Treviso. Harvesting usually takes place in the second to the third week of September. The grapes are harvested and vinified in white according to normal vinification techniques. The sparkling wine is obtained through refermentation in closed tanks. The result is an excellent sparkling wine with various fruity and floral notes.

Grape variety: Glera

Designation of origin: Denominazione Origine Controllata Treviso

Colour: Pale straw yellow

Aromas: Fruity with notes of golden apple, sweet pear, wisteria and acacia

Taste: Dry, light with pleasantly lively acidity, elegant

Vinification: Soft pressing of the grapes and temperature-controlled fermentation of the must at 18° C. After resting in barrels for a few months, the sparkling wine is obtained using the Charmat method.

Vintage

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Alcohol by volume: 11%

Composition: Cases of 6 x 0.75 l bottles

Production: 5000 bottles

Serving temperature: 8 - 10° C

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