



PROSECCO DOC TREVISO BRUT

This Prosecco DOC reveals a pale straw hue and a fine, persistent perlage. The bouquet offers complex fruity and floral notes. On the palate, it is balanced, delicate, and low in alcohol, with a long, lingering finish.

Variety: Glera (min. 85%) and other local white grape varieties (max. 15%).

Location: on the hillsides of the first slopes of the Dolomite mountains, in the extreme north of the Province of Treviso.

Harvest: september.

Vinification: off the skins at a controlled temperature of 18 °C for around 8 days. Slow second refermentation in large sealed vats at 14 - 15 °C.

Bottle pressure: 5,5 atm.

Sugar residue: 12 g/l approx.

Alcohol: 10,5%.

Serving temperature: 5 - 7 °C, open immediately before serving.

Pairings: perfect as an aperitif, this wine goes particularly well with hors d'oeuvres and light first courses.

Available sizes: 0,75 L.