



## PROSECCO

*Denominazione di Origine Controllata*

TREVISO

Semi-sparkling wine



### LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

### GRAPE VARIETIES

100% Glera for Prosecco DOC.

### VINIFICATION

Grapes harvested exclusively by hand. Soft pressing of the grapes with a horizontal pneumatic pressing machine. Fermentation of the free-run must at controlled temperature of 16-18 °C. The obtained wine is left to age in stainless steel tanks until the following spring. Sparkling wine-making method in an autoclave (Italian method) for 30 days at controlled temperature with the addition of selected yeasts. Isobaric bottling.

### ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Straw-yellow, fine perlage. Typical fruity and floral aroma. Fresh, light and lively.

As an aperitif par excellence, it is also excellent with appetizers, fish, shellfish dishes, and it brilliantly accompanies the dishes of an entire meal.

The serving temperature is 6-8 °C.

### ALCOHOL CONTENT

11% vol.

### ALLERGENS

Contains sulphites.

### AVAILABLE SIZES

0.75 lt bottle.

