

PROSECCO DOC TREVISO BRUT

This sparkling white wine made from Glera DOC grapes (prosecco) from the hills of the Treviso province.

Production area:

Vineyards from the Valcavasia area (locality Bocca di Serra).

Altitude:

About 180 m. a.s.l.

Type of soil:

Clay and limestone composition.

Training system:

Cappuccina - Sylvoz.

Plants per-hectare:

3000

Harvest period:

First ten days of September.

Wine Production method:

The wine-making process is done in white with a soft pressing using selected yeasts and a fermentation at 18° C for 15 days. It follows the decanting and the wine is kept in heat controlled stainless steel tanks at a temperature of 8° C until the sparkling process.

Sparkling process:

It is done with a further fermentation in autoclave with selected yeasts at 18° C for 30 days.

Refining.

30 days in bottles.

Characteristics:

It looks sparkling, with a persistent foam.
It is straw yellow in colour with greenish reflections.
Its fragrance is fruity with a touch of green apple.
It tastes is dry, fresh and well structured.

Best served with:

Ideal as an aperitif and with fish starters.

Serving temperature:

6°- 8° C

Technical details:

Alcohol: 11% vol.
Acidity: 6 g/l
Net extract: 17 g/l
Sugar: 10 g/l
Pressure: 5 bar

