

Prosecco DOC Treviso

Brut

Glera DOC

Production area:

Villa Rovero vineyards .

Altitude:

about 170 m.a.s.l.

Type of soil:

Clay and limestone composition.

Training system:

Cappuccina-Sylvoz.

Plants per-hectare:

3.000

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.

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.

Its taste 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: 6,0 g/lit

Net extract: 17 g/lit

Sugar: 10 g/lit

Pressure: 5 bar

