

Prosecco DOC Treviso

Extra Dry

Glera DOC

Production area:

Villa Rovero vineyards.

Altitude:

ca. 170 m.a.s.l.

Type of soil:

Clay and limestone composition.

Training system:

Cappuccina-Sylovz.

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. Further fermentation in an autoclave with selected yeasts at 18° C for 30days.

Refining:

30 days in bottles.

Characteristics:

It is straw yellow in colour with greenish reflections. Its fragrance is fruity with hints of apricot, apple and citrus fruits as well as jasmine notes. Its taste is fresh and well structured.

Best served with:

Ideal as an aperitif or with starters.

Serving temperature:

6-8°C

Technical details:

Alcohol: 11 % vol.

Acidity: 6,0 g/lit

Net extract: 17 g/lit

Sugar: 15 g/lit

Pressure: 5 bar

