

PROSECCO DOC TREVISO SPUMANTE EXTRA BRUT



Packing details:

Bottle content: 75cl
 Bottles per case: 6
 Case type: cardboard, printed, w/dividers
 Cases on a Euro pallet: 80 (standard) - 96 (large)
 Gross weight kg: 730 (standard) - 870 (large)

Grape variety:

Glera 100%.

Terroir and climate:

The Glera grapes for our Prosecco DOC Treviso are harvested from family-owned vineyards located at the foot of the "Colli Asolani" hills, that stretch from east to west at the northern end of the province of Treviso (Veneto). These vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The typical soil composition of the Asolo area results in a fuller Prosecco with finer bubbles that give the wine a distinctive creamy texture.

Yield:

18 tons/ha.

Harvest date:

Early September.

Technical data:

Alcohol content: **11%**
 Residual sugar: **4 g/L.**
 Total acidity: **5,2‰**
 Dry extract: **15‰**
 Pressure: **4,5 bar**

Winemaking:

The destemmed grapes are soft pressed and the juice is fermented at low temperature in a stainless steel tank to preserve the fresh fruit flavors that are typical from the Glera variety. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. Bubbles are developed naturally during the secondary fermentation, according to the Martinotti-Charmat method. We introduce the base wine into pressurised stainless steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. At the end of the process the wine is left with a very low residual sugar. After achieving DOC certification, the Prosecco is bottled under pressure to preserve the bubbles, using our state-of-the-art bottling line.

DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC standards and regulation. Once the samples receive approval, the DOC neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

Tasting notes:

This Prosecco offers the truest expression of the Glera variety, displaying the aromatic bouquet that is typical of this grape variety together with vivid mineral notes, hints of bread crust and bright acidity. Pleasantly refreshing, it exhibits superb harmony and elegance, crowned with a notably dry finish.

Food pairing:

An exclusive Prosecco of great personality. It is a delightful aperitif wine and a perfect palate cleanser. Great with seafood-based dishes and delicacies from the raw bar.

Serving temperature:

6 - 8 °C

