

PROSECCO DOC TREVISO SPUMANTE EXTRA DRY



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: **15 g/L.**
 Total acidity: **5,5‰**
 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. Bubbles are developed naturally through the Martini-Charmat method of secondary fermentation: the base wine is racked into a stainless steel tank along with a mixture of selected yeasts and sugar to induce the production of natural bubbles of carbon dioxide in the wine. With the use of refrigeration, temperatures are controlled to improve and maintain the quality of the wine. Once pressure hits 4,5 bar, the tank is cooled to stop the fermentation and allow the lees and sediment to deposit at the bottom. The wine is then fined and filtered to remove the lees, tested for DOC compliance and finally 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:

Delicate fine perlage, persistent and vivacious. It bursts on the nose with an intense bouquet of golden apple and pear, flowing into delicate hints of acacia and wisteria blossoms. On the palate, acidity balances perfectly with the initial light sweetness. The taste is delicate yet persistent with a round, very elegant finish.

Food pairing:

A lovely fresh grapey prosecco with real class that is ideal for any celebration. Its elegance and food-pairing versatility have made it Bedin's signature wine.

Serving temperature:

6 - 8 °C

