



## PROSECCO D.O.C. TREVISO "40" SPAGO

Only the best Glera grapes are selected and rigorously hand-picked to create a unique and unmistakable wine. Its freshness and lightly fruity taste make it an excellent "companion" wine.

To be served at 8 – 10 °C / Alcohol 10,5% vol.

### COMMERCIAL DATA

DENOMINATION	vino frizzante Prosecco D.O.C. Treviso
TYPE	semi-sparkling
COLOUR	pale yellow
AROMA	it maintains the typical fruity aroma of the grapes
FLAVOUR	a soft taste reminiscent of fruit, especially apple. Its lively bubbles make it fresh, young and very enjoyable

### AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

### OENOLOGICAL DATA

VINIFICATION	light pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	10,5% vol.
ACIDITY	5.2 g/l
SUGAR RESIDUES	10 g/l

### OTHER DATA

GASTRONOMIC COUPLING	Can be enjoyed at any time or paired with any light dish.
SERVING TEMPERATURE	8 – 10°c
CONSERVATION	keep in a cool place, away from heat and light