



VIGNAROSA
COLLE UMBERTO 1813



PROSECCO D.O.C. TREVISO DRY "PARK"

This sparkling "Charmat" made only from Glera grapes, is elegantly soft without any excesses. It has a gentle and fruity aroma, a slender and light body, and is excellent for any festivity.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	dry
COLOUR	pale yellow, fine and persistent perlage
AROMA	gentle and fruity aroma
FLAVOUR	a persistent taste, slender body, savoury with hints of apple and pear

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	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with short refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.5 g/l
SUGAR RESIDUES	20 g/l

OTHER DATA

GASTRONOMIC COUPLING	pleasantly soft and suitable for any festivity. Excellent with desserts
SERVING TEMPERATURE	6 – 8 °C
CONSERVATION	keep in a cool place, away from heat and light

AMOR ET GRATITUDO
www.vignarosa.it

