



PROSECCO D.O.C. TREVISO EXTRA DRY "40"

This Prosecco comes from a profound inner evolution and from the intuition of our master winemakers. The aroma is fresh and delicate, very fine, with a floral and fruity bouquet, the extraordinary result of 40 years of research, total commitment and deep passion.

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

COMMERCIAL DATA

DENOMINATION Prosecco D.O.C. Treviso

TYPE sparkling
TASTE extra dry

COLOUR pale yellow, fine perlage

AROMA intense aroma characterised by fruity scents followed by

floral notes

FLAVOUR soft and dry at the same time

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 Charmat method with long refermentation PRODUCTION PROCESS

REFINEMENT in steel containers

MATURATION about 30 days in bottle before marketing

ALCOHOLIC CONTENT 11% vol.

ACIDITY 5.4 g/l

SUGAR RESIDUES 13 g/l

OTHER DATA

GASTRONOMIC COUPLING excellent for any occasion, particularly good with appetizers,

seafood and dry pastries

SERVING TEMPERATURE 6 - 8°C

CONSERVATION keep in a cool place, away from heat and light