



**VIGNAROSA**  
COLLE UMBERTO 1813



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

Probably the best expression of Prosecco, where the residual sugars enhance the inebriating fruity notes, and the fine perlage caresses the palate, making it suitable for any occasion.

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	an elegantly fruity aroma with hints of apple and pear accompanied by a slight aftertaste of field flowers
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 PRODUCTION PROCESS	Charmat method with short refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.4 g/l
SUGAR RESIDUES	15 g/l

### OTHER DATA

GASTRONOMIC COUPLING	excellent for any occasion, also with seafood, pasta, white meats, fresh cheese and dry pastries
SERVING TEMPERATURE	6 – 8 °c
CONSERVATION	keep in a cool place, away from heat and light

AMOR ET GRATITUDO  
[www.vignarosa.it](http://www.vignarosa.it)

