



Prosecco DOC Treviso Brut

Grape variety:

85% Glera, 15% blend of other grapes

Harvest:

September

Winemaking:

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

Tasting:

It is bright straw-yellow in the glass. Hints of green apple and Williams pear followed by an exotic medley form the olfactory backbone. On the palate it is light, balanced and exactly recalls the lively notes expressed on the nose.

Pairings:

Risottos and first courses, including gourmet versions, appetizers

Residual sugars:

Brut (10 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 80 CASES x 6 BOTTLES

