



CA'VAL
1952

Prosecco DOC Treviso Extra Dry

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 colour. Hints of green apple and Williams pear immediately emerge on the nose followed by an exotic medley that emphasizes its freshness and youthfulness. On the palate it is light, balanced and exactly recalls the lively notes expressed on the nose. It is marked out by a slight note of fresh peach.

Pairings:

Savoury focaccia, white meats, sweets

Residual sugars:

Extra Dry (14 g/l)

Alcohol:

11.5%

Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 80 CASES x 6 BOTTLES

