

Prosecco frizzante

PROSECCO D.O.C. TREVISO

. Classification

Denomination of Controlled Origin (D.O.C.)

. Grape variety

100% Glera

. Vineyard location

Terreni pianeggianti nell'area Prosecco D.O.C.

. Yield per hectare

135 quintals / hectare

. Vine training

Sylvoz system

. Soil

Situated on the flat land of the Prosecco D.O.C. area, where a mild climate and mineral-rich alluvial clay soils create ideal conditions for the grapes to express their full potential.

. Harvest

Hand-picked in September

. Vinification

Martinotti method

. Tasting notes

Bright straw-yellow with a vibrant sparkle. The bouquet is pleasant, with hints of pear and apple. On the palate, the wine is fresh, soft, and dry.

. Food pairings

Perfect for enjoying throughout a meal, starting with an aperitif. Pairs well with lightly cooked dishes that enhance the wine's aromas, including vegetable dishes, seafood, and cured meats.



ALCOHOL
CONTENT

11% vol.

RESIDUAL
SUGAR

1 g/l

BOTTLE
VOLUME

0,75 l

SERVING
TEMPERATURE

8 - 10 °C