

## PROSECCO DOC TREVISO FRIZZANTE "SPAGO"



### Packing details:

*Bottle content:* 75cl  
*Bottles per case:* 6  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 80 (standard) - 96 (large)  
*Gross weight kg:* 750 (standard) - 900 (large)

### Grape variety:

Glera 100%.

### Terroir and climate:

The Glera grapes for our Prosecco DOC Treviso are harvested from family-owned vineyards located at the foot of the hills close to the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). These vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The typical soil composition of the area results in a fuller Prosecco with finer bubbles that give the wine a distinctive creamy texture.

### Yield:

18 tons/ha.

### Harvest date:

Early September.

### Technical data:

*Alcohol content:* **11%**  
*Residual sugar:* **12 g/L.**  
*Total acidity:* **5,3‰**  
*Dry extract:* **15‰**  
*Pressure:* **2,5 bar**

### Winemaking:

The destemmed grapes are soft pressed and the juice is fermented at low temperature in a stainless steel tank to preserve the fresh fruit flavors that are typical from the Glera variety. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. Bubbles are developed naturally during the secondary fermentation, according to the Martinotti-Charmat method. We introduce the base wine into pressurised stainless steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. This stage of the process takes about 30 days, at the end of which the wine has reached a pressure of 2,5 bar. After achieving DOC certification, our Prosecco is finally bottled under pressure and sealed with the traditional the string-tied cork.

### DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the Prosecco DOC standards and regulation. Once the samples receive approval, the neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

### Tasting notes:

Brilliant straw yellow color. On the nose, pear Kaiser and Golden apple prevail, with prominent floral notes of acacia and elderflower. Broad on the palate, the notes of ripe yellow fruit continue, with delicate bubbles enhancing its remarkable freshness.

### Food pairing:

A classic style of prosecco, easy to drink and suitable for everyday occasions. Its light softness and elegant bubbles make it perfect as an aperitif or paired with delicate vegetable and seafood appetizers.

### Serving temperature:

6 - 8 °C

