

## PROSECCO DOC TREVISO SPUMANTE EXTRA BRUT



### 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:* 760 (standard) - 915 (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:* **4 g/L.**  
*Total acidity:* **5,2‰**  
*Dry extract:* **15‰**  
*Pressure:* **4,5 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. At the end of the process the wine is left with a very low residual sugar. After achieving DOC certification, the Prosecco is bottled under pressure to preserve the bubbles, using our state-of-the-art bottling line.

### 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. This Prosecco offers the truest expression of the Glera variety. On the nose, it reveals aromas of green apple, sage, thyme, and mineral notes. On the palate, it is very fresh due to its acidity and good minerality. The persistent perlage enhances its liveliness.

### Food pairing:

A light and easy-drinking wine, perfect on its own for aperitifs and welcome toasts. It pairs well with oysters, shellfish appetizers, and blue fish.

### Serving temperature:

6 - 8 °C

