



**Packing details:**

<i>Bottle content:</i>	75cl
<i>Bottles per case:</i>	6
<i>Case type:</i>	cardboard, printed, w/dividers
<i>Cases on a Euro pallet:</i>	80 (standard) - 96 (large)
<i>Gross weight kg:</i>	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:* **9 g/L.**
- Total acidity:* **5,3‰**
- 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. Bubbles are developed naturally through the Martinotti-Charmat method of secondary fermentation: the base wine is racked into a stainless steel tank along with a mixture of selected yeasts and sugar to induce the production of natural bubbles of carbon dioxide in the wine. With the use of refrigeration, temperatures are controlled to improve and maintain the quality of the wine. Once pressure hits 4,5 bar, the tank is cooled to stop the fermentation and allow the lees and sediment to deposit at the bottom. The wine is then fined and filtered to remove the lees, tested for DOC compliance and finally 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:**

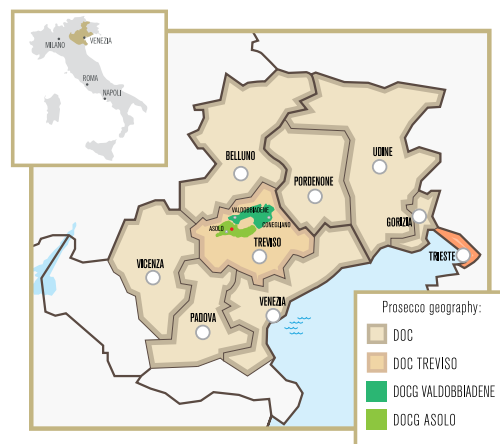
Bright straw yellow color. The nose reveals varietal aromas of yellow apple and Williams pear, accompanied by floral notes of chamomile and elderflower. On the palate, there is an excellent balance between acidity and fruity notes, with a refreshing effervescence.

**Food pairing:**

It is a wine that, thanks to the balance between residual sugar and freshness, is well-suited to be enjoyed as an aperitif or to accompany light-flavored meals.

**Serving temperature:**

6 - 8 °C





**Packing details:**

Bottle content:	1,5 L
Bottles per case:	6, w/individual gift box
Case type:	cardboard, printed
Cases on a Euro pallet:	32
Gross weight kg:	690

**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: **9 g/L.**
- Total acidity: **5,3‰**
- 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 of the Glera variety. Bubbles are developed naturally through the Martinotti-Charmat method of secondary fermentation: the base wine is racked into a stainless steel tank along with a mixture of selected yeasts and sugar to induce the production of natural bubbles of carbon dioxide in the wine. With the use of refrigeration, temperatures are controlled to improve and maintain the quality of the wine. Once pressure hits 4,5 bar, the tank is cooled to stop the fermentation and allow the lees and sediment to deposit at the bottom. The wine is then fined and filtered to remove the lees, tested for DOC compliance and finally 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:**

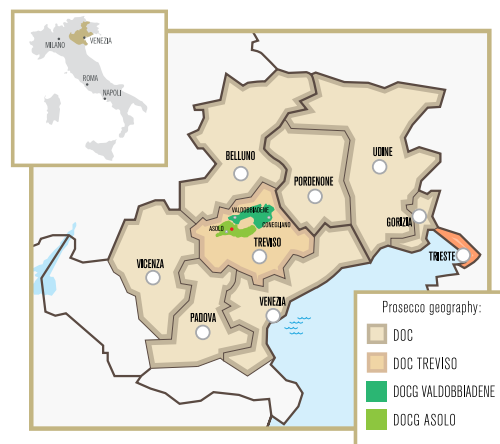
Bright straw colour with greenish hues, with a creamy foam and a fine, persistent perlage. Fruity fragrance of crunchy pear and green apple, with intriguing Mediterranean spices and floral nuances. The taste is harmoniously balanced with a dry undertone, thanks to a well presented acidity.

**Food pairing:**

Very versatile and drinkable, Prosecco brut is great as an aperitif wine with canapés and goes superbly well with Parma ham and all sorts of delicate cheeses. Try it also with seafood and vegetable-based dim sum, prawn toasts or seafood dumplings.

**Serving temperature:**

6 - 8 °C





**Packing details:**

Bottle content:	37,5cl
Bottles per case:	12
Case type:	cardboard, printed, w/dividers
Cases on a Euro pallet:	70
Gross weight kg:	

**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: **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. Bubbles are developed naturally through the Martinotti-Charmat method of secondary fermentation: the base wine is racked into a stainless steel tank along with a mixture of selected yeasts and sugar to induce the production of natural bubbles of carbon dioxide in the wine. With the use of refrigeration, temperatures are controlled to improve and maintain the quality of the wine. Once pressure hits 4,5 bar, the tank is cooled to stop the fermentation and allow the lees and sediment to deposit at the bottom. The wine is then fined and filtered to remove the lees, tested for DOC compliance and finally 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:**

Bright straw colour with greenish hues, with a creamy foam and a fine, persistent perlage. Fruity fragrance of crunchy pear and green apple, with intriguing Mediterranean spices and floral nuances. The taste is harmoniously balanced with a dry undertone, thanks to a well presented acidity.

**Food pairing:**

Very versatile and drinkable, Prosecco brut is great as an aperitif wine with canapés and goes superbly well with Parma ham and all sorts of delicate cheeses. Try it also with seafood and vegetable-based dim sum, prawn toasts or seafood dumplings.

**Serving temperature:**

6 - 8 °C

