



## PROSECCO DOC TREVISO EXTRA DRY



**Geographic area:** Conegliano and Treviso

**Grapes:** Glera 100%

**Harvest time:** beginning of September

**Vinification:** soft pressing of grapes, then the juice ferments at a controlled temperature in stainless steel tanks. Second fermentation takes place in large closed cisterns at 12-14° C, with a 2 months-storage on yeast.

**Tasting notes:** light straw yellow in colour with greenish highlights. The texture is fine, compact and persistent. It has a well-typed and delicate fruity bouquet, with hints of apple and banana. Pleasantly lively at the palate with the right balance between sweetness and acidity.

**Pressure:** 5.5 atm

**Sugar residue:** 14,0 g/l

**Alcohol by volume:** 11,5% vol

**Serving temperature:** we recommend serving this sparkling wine at a temperature of 5-7° C. Uncork just before serving.

**Food pairings:** as an aperitif, throughout meals with light foods.

