

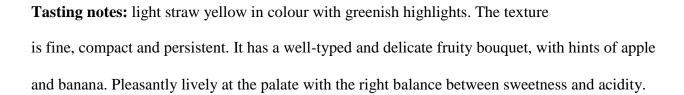
## PROSECCO DOC TREVISO EXTRA DRY

Geographic area: Conegliano and Treviso

Grapes: Glera 100%

Harvest time: beginning of September

**Vinification:** soft pressing of grapes, then the jusce 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.



Pressure: 5.5 atm

Sugar residue: 14,0 g/l

Alcohol by volume: 11,5% vol

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

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

