



PROSECCO D.O.C. TREVISO SPUMANTE EXTRA DRY

Alcohol level: 11,00% in Vol. Sugar content: 17 gr/l
Total acidity: 5,30 gr/l

PH: 3,31

Vinification: Charmat Finishing:

Residual sugar 1,7 g/l Spumante Extra Dry

Wineyard: Glera

Production area: San Polo di Piave (TV)

Yield per hectare: 140q/ha Planting pattern: 280 x 120 Training system: Sylvoz

This wine in characterized by a bright straw yellow color, with greenish tinges, fruity and floral fragrances and a good structure. It is obtained through the Charmat process. The perlage is very fine and the scent is fresh and faintly aromatic.

It is an elegant and delicious wine, ideal as a predinner drink, and goes very well with appetizers, fish and meat courses and with any light dish.

To be served at a temperature of 8-10° C.