

PROSECCO

Denominazione di origine controllata

Treviso – Extra dry – Millesimato



Classification: Prosecco Spumante DOC
Treviso Extra Dry Millesimato

Provenience: Cessalto Area

Grapes: 100% Glera

Growth system: Sylvoz

Maximum yield per hectare: 180 q per hectare

Grape harvest: mechanized

Vinification: oft cold crushing and pressing

Refermentation method: 60 days in inox tank (charmat method)

Alcohol gradation: 11,5% vol.

Residual sugars: 12 gr/litre

View: Bright with a silky and fine perlage

Smell: intense nose of pear and green apple. Fine nuances of acacia flowers,

Taste: good acidity with an excellent balance and persistence

Food pairing: perfect wine with appetizers and refined fish dishes.

Exciting with the 30 months aged sweet ham of San Daniele.

Available sizes



0,75 l



1,5 l