

PROSECCO

Denominazione di origine controllata

Treviso – Extra dry



Classification: Prosecco Spumante DOC Treviso Extra Dry

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: 14 gr/litre

View: Bright with an elegant perlage

Smell: Initially begins with favor of elegant flower of acacia then release intense notes of apple

Taste: Pleasant and harmonious with excellent persistence

Food pairing: perfect with appetizers and refined fish dishes. Impressing with Mediterranean fish dishes.

Available sizes



0,375 l



0,75 l



1,5 l