# PROSECCO MILLESIMATO

# DOC TREVISO SPUMANTE EXTRA DRY

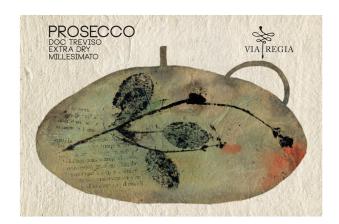


#### GRAPE VARIETY:

100% GI FRA

### VINE TRAINING SYSTEM:

DOPPIO CAPOVOLTO



#### VINIFICATION:

GENTLE PRESSING AND SLOW FERMENTATION AT CONTROLLED TEMPERATURE, IN STAINLESS STEEL VATS

#### SECONDARY FERMENTATION:

SECONDARY FERMENTATION IN AUTOCLAVE (MARTINOTTI METHOD) FOR 30-40 DAYS

## ALCOHOL:

11% ABV

## SENSORY CHARACTERISTICS:

PALE YELLOW WITH SMALL PERSISTENT BUBBLES.
NOTES OF WHITE FLOWERS AND APPLE ON THE NOSE.
THE FLAVOR IS DELICATE AND SLIGHTLY AROMATIC

## SERVING TEMPERATURE:

42 - 46 °F

# PAIRINGS:

EXCELLENT AS AN APERITIF, IT PAIRS WELL WITH FISH DISHES AND CREAMY DESSERTS.

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