

PROSECCO MILLESIMATO

DOC TREVISO

SPUMANTE EXTRA DRY



GRAPE VARIETY:
100% GLERA

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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