

## PROSECCO SPUMANTE EXTRA DRY D.O.C. TREVISO

**Variety:** SINGLE VARIETY GLERA

**Production zone:** ALLUVIAL BASIN OF THE PIAVE RIVER.

**Training system:** SYLVOZ WITH A YIELD OF 15,000 KG PER HECTARE.

**Harvest period:** HARVESTING AT DIFFERENT TIMES BASED ON THE ASPECT OF THE VINEYARD. USUALLY STARTS MID SEPTEMBER.

**Vinification:** SOFT PRESSING, COLD STATIC SETTLING OF THE MUST AND INITIATION OF ALCOHOLIC FERMENTATION WITH SELECTED YEASTS AT A CONTROLLED TEMPERATURE (16-18° C).

**Sparkling process:** IN AUTOCLAVE; REFERMENTATION FOR APPROX. 30 DAYS (CHARMAT SHORT METHOD) WHERE IT THEN RESTS ON THE LEES FOR SEVERAL WEEKS. IT IS THEN BOTTLED.

**Sensory characteristics:** THIS IS THE CLASSIC PROSECCO, THE VERSION WHICH COMBINES THE VARIETAL ACIDITY WITH THE LIVELY TANGINESS OF THE SPARKLE. BRILLIANT STRAW YELLOW IN COLOUR ENHANCED BY THE PERLAGE. THE BOUQUET IS FRESH AND HIGHLY PERFUMED WITH FRUIT, APPLE, PEAR AND CITRUS OVERTONES WHICH FADE TO FLORAL. IN THE MOUTH THE WINE IS SOFT AND AT THE SAME TIME DRY THANKS TO THE EVIDENT ACIDITY.

**Food pairings:** A CLASSIC APERITIVE, BUT PERFECT ACCOMPANIMENT TO LEGUME-BASED SOUPS, SEAFOOD, DISHES WITH DELICATE MEAT SAUCES, FRESH CHEESES AND WHITE MEATS.

SERVE AT 6-8°C IN FLUTES.



*The story of Prosecco is an ancient one. Research conducted in the Conegliano-Valdobbiadene hills in the early 1900s testifies to the existence of various Prosecco biotypes. The findings showed the local area had Prosecco Tondo, Prosecco Bianco or Prosecco Balbi, with phenol, and Prosecco Lungo, so-called because of the long shape of the grape.*

**Alcohol:** 11,30% vol.  
**Total acidity:** 6,10 g/l  
**Sugar residue:** 18,1 g/l  
**Sulphites:** 118 mg/l



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13  
CAMPAIGN FINANCED ACCORDING TO CE REGULATION NO. 1308/13