



PROSECCO

DOC TREVISO
EXTRA DRY

*Excellent as an aperitif, accompanied by battered vegetables and raw fish.
Recommended pairing: spaghetti with clams.*



10-20% OF MUST
TAKEN
OF SPUMA



MINIMUM
60 DAYS IN
AUTOCLAVE

Color	Brilliant straw yellow with greenish reflections, very fine and persistent perlage.
Bouquet	Acacia flowers, of good intensity with particular notes of apple, lemon and grapefruit.
Taste	Soft with emerging fruit, balanced and savory. On the palate it has a good structure, very pleasant.
Serving Temperature	6-8° C

OENOLOGICAL DATA

Grapes	Glera
Area	San Polo di Piave (TV)
Altitude	30 mt above sea level
Type Of Soil	Clayey, sandy sometime gravelly
Harvest	Mid September

ANALYTICAL DATA

% of grape's yield in wine	70%
Total Acidity (G/L)	6
pH	3,2
Residual Sugar (G/L)	15
Alcol	11% vol.

AVAILABLE FORMAT:

200 ml	24 bottles	
375 ml	24 bottles	
750 ml	6 bottles	Lithographed case 1-2-3 bottles
1500 ml	1 bottle	Lithographed case 1 bottle
3000 ml	1 bottle	Lithographed case 1 bottle
6000 ml	1 bottle	Lithographed case 1 bottle

