

PROSECCO

Denominazione di origine controllata

Treviso – Extra dry – Millesimato



Classification: Organic Prosecco
DOC Treviso Extra Dry Millesimato

Provenience : Cessalto Area

Grapes: 100% Glera

Growth system: Sylvoz

Maximum yield per hectare: 170 q per hectare

Grape harvest: exclusively by hand

Vinification: soft cold crushing and pressing

Refermentation method: 60 days in inox tank (Charmat method)

Alcohol gradation : 11,5% vol.

Residual sugars: 12 gr/ litre

View: Bright with a silky and fine perlage

Smell: intense nose of pear and green apple. Fine nuances of acacia flowers, wax and honey are given by our special limestone made soil

Taste: good acidity with an excellent balance and persistence

Food pairing: perfect wine with appetizers and refined fish dishes. Exciting with the 30 months aged San Daniele ham.

Available sizes



0,75 l



1,5 l