

Organic Prosecco Doc

Treviso Frizzante



Classification: Prosecco Frizzante DOC
Treviso Extra Dry

Provenience : Cessalto Area

Grapes: 100% Glera

Growth system: Sylvoz

Maximum yield per hectare: 180 q.li per hectare

Grape harvest: mechanized

Vinification: Soft cold crushing and pressing

Refermentation method: 30 days in inox tank (charmat method)

Alcohol gradation : 11 % vol.

Residual sugars: 8 gr/ litre

View: bright with a silky perlage

Smell: delicate floral. Marked pear.

Taste: pleasant and harmonious with excellent persistence

Food pairing: this wine can be considered the prince of the meal, since its delicate bubble is perfect with most fish dishes and white meats. Lively and elegant.



Service Temperature: 6-8°C

