

# Porta Leone



## Prosecco Spumante DOC Treviso - Millesimato Brut



 Vineyards of Origin

 Vineyards Le Contesse

### Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



**Vineyard location:** province of Treviso.

**Altitude:** 50 m. above sea level.

**Soil composition:** medium consistency.

**Grape variety:** Glera.

**Growing system:** Sylvoz.

**Harvest time:** second 10 days of September.

### Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

**Alcohol:** 11 % vol.

**Residual Sugar:** 10 g/l.

**Perlage:** fine and longlasting.

**Color:** soft straw yellow.

**Aroma:** fruity with a touch of golden apple, Williams pear and white blossoms.

**Bouquet:** refreshing and lovely.

**Serving:** serving chilled ad 6-8°C.

**Serving suggestions:** excellent as an aperitif. This wine goes well with fish dishes.