



Prosecco Frizzante DOC Treviso



Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



Vineyard location: province of Treviso;
Altitude: 40 MASL
Soil composition: middle mixture.
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: 10,50 % vol.

Residual Sugar: 9 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 at 8-10°C.

Serving suggestions: excellent as an aperitif.

This wine goes well with fish and poultry as well as spicy food.