



MARCA TREVIGIANA

Indicazione Geografica Tipica

VINO FRIZZANTE



AGRONOMICAL DATA

Vineyard location: Province of Treviso;

Altitude: 40 m. above sea level.

Soil composition: middle mixture.

Grape variety: Mainly Glera and Chardonnay.

Growing system: Sylvoz.

Harvest time: second 10 days of September.



ANALYTICAL DATA

- Manual and mechanical harvesting of grapes.
- 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.

Available formats: 200, 750 ml bottle.



TASTING

Perlage: Fine and longlasting.

Color: Soft straw yellow.

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

Bouquet: Fresh and savory.

Serving: Serving chilled at 8-10 °C.

Serving suggestions: Lively wine, excellent when matched with light and delicious dishes, grilled fish dishes and baked or fried vegetables.



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