



PROSECCO

Denominazione di Origine Controllata

TREVISO

EXTRA DRY



AGRONOMICAL DATA

Vineyard location: Province of Treviso;

Altitude: 40 m. above sea level.

Soil composition: middle mixture.

Grape variety: Glera.

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: 11 % vol.

Residual Sugar: 15 g/l.

Available formats: 750 ml bottle.



TASTING

Perlage: fine and longlasting.

Color: soft straw yellow.

Aroma: fruity with a touch of golden apple, Williams pear and of citrus note. Floral notes of acacia blossoms and wisteria.

Bouquet: refreshing and lovely.

Serving: serving chilled at 6-8°C.

Serving suggestions: excellent as an aperitif. It is recommended with fish dishes, salads, vegetable dishes and cheese.



www.portaleonewine.com

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