



* SANTA EUROSIA *

PROSECCO

DOC

BRUT

Sparkling wine made from grapes harvested on the Treviso hills, it is perfect as an aperitif and throughout the whole meal.

Tech Sheet

GRAPE VARIETY	100% Glera
HARVESTING PERIOD	15 to 30 September
YIELD PER HECTARE	18,000 kg
VINIFICATION	Gentle pressing with limited skin contact
PRIMARY FERMENTATION	At controlled temperature with selected yeasts
SECONDARY FERMENTATION	40 days

Analytical Characteristics

ALCOHOLIC STRENGTH	11% vol.
RESIDUAL SUGAR	9 g/l.
TOTAL ACIDITY	6 g/l.

Organoleptic Properties

COLOUR	Straw yellow
PERLAGE	Fine, persistent
AROMA	Fine, with hints of fresh fruit
FLAVOUR	Dry and pleasantly fresh
SERVING TEMPERATURE	8 °C
STORAGE	Store in a dry place with constant humidity, away from light
HOW TO INDICATE ON THE WINE LIST	Prosecco DOC Treviso brut

