



# Prosecco

DOC TREVISO

BRUT

Brut is the most modern version of Prosecco, excellent as an aperitif and throughout a meal.  
This sparkling wine is made from grapes harvested in the hills around Treviso.

## DATA SHEET

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

## ANALYTICAL CHARACTERISTICS

|                    |          |
|--------------------|----------|
| ALCOHOLIC STRENGTH | 11% vol. |
| RESIDUAL SUGAR     | 8 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                                    |

