

Prosecco

DOC TREVISO

FRIZZANTE

The Prosecco that is the easiest to drink and enjoy, made from grapes harvested in the hills around Treviso.

Frizzante, obtained by secondary fermentation in an autoclave, has a pressure of 2.5 atm and delicate bubbles.

DATA SHEET

GRAPE VARIETY	Glera 100%
HARVESTING PERIOD	15 th to 30 th 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	Intense and fruity
FLAVOUR	Pleasantly fresh and lean on the palate
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 Frizzante

