

PROSECCO FRIZZANTE

TREVISO FRIZZANTE

DOC

1 – IN THE VINEYARD

SOIL

CLAY-LOAM SOIL, RICH IN ORGANIC MATTER AND FINE CARBONATES, CONFERRING FRESHNESS AND IDENTITY SALINITY.

MICROCLIMATE

NORTH-NORTHEAST WINDS AND DAY/NIGHT TEMPERATURE VARIATION FAVOURABLE FOR AROMATIC SYNTHESIS.

VARIETY

100% GLERA; VINEYARDS UNDER INTEGRATED MANAGEMENT ORIENTED TOWARDS BIODIVERSITY AND SUSTAINABILITY.

2 – IN THE CELLAR

WINEMAKING

SECONDARY FERMENTATION IN AUTOCLAVE (CHARMAT METHOD) AT LOW TEMPERATURE; STELVIN SCREW CAP FOR MAXIMUM FRESHNESS.

COMPOSITION

100% GLERA; LIGHTLY SPARKLING WITH LOW PRESSURE, BALANCED NATURAL ACIDITY AND RESTRAINED RESIDUAL SUGAR.

AGEING

BRIEF LEES AGEING IN AUTOCLAVE FOR AROMATIC COMPLEXITY WITHOUT LOSS OF FRESHNESS.

3 – IN THE GLASS

APPEARANCE

LUMINOUS STRAW YELLOW, FINE PERLAGE, CREAMY AND DELICATE FOAM.

NOSE

FRAGRANT AND FLORAL: WHITE FLOWERS, GREEN APPLE, PEAR AND A DELICATE CITRUS TOUCH; TYPICAL GLERA FRESHNESS.

PALATE

FRESH AND LIVELY, FINE BUBBLES ENHANCING DRINKABILITY, BALANCED ACIDITY; CLEAN AND SLIGHTLY FRUITY FINISH.

4 – TECHNICAL DATA

ALCOHOL CONTENT - 10,5%

RESIDUAL SUGAR - 11 G/L

EAN CODE - 8057729980030

PALLET - 95 BOXES, 855 KG

PACKAGING - 6BT/0,75L

