

Sparkling Prosecco Doc Treviso

Name: Doc Treviso

Soil: The soil is composed of sand, gravel and clay is widely based on caranto .

Grape Variety: Glera

Training system: Mixed with Guyot simple and Belussera

Harvest: Manual and Mechanical

Vinification: Soft pressing with bladder presses, settling of must , fermentation at controlled temperature ($17-19\,^{\circ}$ C) with cultured yeasts . Aging and lees in stainless steel for three months. Secondary fermentation method in Italian steel autoclaves . Filtration before ' bottling to remove the yeast from sparkling wine.

Cycle time: about 40 days.

Tasting Notes: Pale yellow color . Light perlage fine and persistent . Pleasant notes of ripe fruit. Pleasantly tart and tangy, fresh and fruity. Good fullness and balance.

Serving suggestions: Sparkling "full meal" foods with seafood and light, delicate dishes

Service: temperature Chill ' to 7-8 ° C.

For the tasting we recommend a white wine glass of medium size . Better to avoid the flutes , while allowing a good view of the bead, it leaves develop and seize the best perfumes.

Storage in a cool dark place . Avoid long in the refrigerator.

Time to enjoy: The Prosecco Frizzante expresses its maximum freshness usually within six months after bottling .