

Negroni
PROSECCO DOC TREVISO
BRUT

Made with 100% Glera grapes (Prosecco), this wine is appreciated and loved because it is a young and a fresh wine. It has a definite straw yellow colour with marked green glints and its perlage is quite persistent, elegant and fine. The aroma that characterises this wine reminds to the Golden apple, ripe citrus fruits and fresh yellow flowers. Net and well recognisable are the hints of rosemary and thyme. The taste is decidedly fresh and acidulous and it puts into evidence warm and dry notes blended together with a good softness and a good alcoholic structure. *Prosecco DOC Treviso* gives its best when drunk alone but, thanks to its acid and carbon dioxide, it is also an ideal aperitif: very good with fried course d'oeuvres and delicate not sauced specialities.

PROSECCO DOC TREVISO

GRAPES:	Glera (Prosecco) 100%
VINEYARDS' NAME:	different vineyards located in different parts of the Estate
VINEYARDS' CHARACTERISTICS:	Vineyards with "Sylvoz" pruning method. North-South position
HARVEST TIME:	From 10 th September
RETURN PER HECTARE:	160 quintals
DENSITY:	3.000 plants per hectare
MEDIUM AGE OF THE VINEYARDS:	20 years
TEMPERATURE OF FERMENTATION:	18°C in steel basins with temperature automatic control system
DURATION OF FERMENTATION:	10 days
CHARACTERISTICS OF THE GRAPES:	Sugar: 16,5 g/l Total acidity: 8 g/l pH: 3,3 Dry extract: 14,50
BOTTLING - CHARACTERISTICS OF THE WINE:	Alcohol: 11% Total acidity: 6 gr./l pH: 3,15 Residual sugar: 10,5 gr/l

NATURE – TERROIR – LOVE FOR WINE – PASSION FOR QUALITY