

Negroni

PROSECCO DOC TREVISO

EXTRA DRY

Made with 100% Glera grapes (Prosecco), this wine is appreciated and loved because it is a young and a fresh wine. This sparkling wine has a straw yellow colour and the refined perlage reminds you the effervescent, evanescent and dense froth of the pouring out.

The nose has an intense aroma typical of the Prosecco vineyards aromatic range.

It has fruity notes of rennet with a white spring flowers' perfume and a great note of wisteria.

Very appreciated for its balanced reducing sugar, acidity, alcohol and mellow which make it a pleasant and refined wine.

Thanks to its peculiarities this wine is an ideal drink with starters and soft sea-fish dishes.

Largely served as aperitif it is worth tasting both with appetizers and along with various desserts such as apple fritters and fruit salads.

In order to exalt its sweet features it should be served at a temperature of 8°C.

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GRAPES:	Glera (Prosecco) 100%
VINEYARDS' NAME:	different vineyards situated 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° in steel tanks
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% vol. Total acidity: 6 g/l pH: 3,15 Reducing sugar: 15,7 g/l

NATURE – TERROIR – LOVE FOR WINE – PASSION FOR QUALITY