

# Prosecco Doc Treviso Brut



## VINEYARD

**Grape:** white

**Variety:** Glera 100%

**Production area:** Grave di Papadopoli

**Municipality:** Cimadolmo (Treviso) - Italy

**Year of plantation:** 1991

**Planting density:** 2,850 vines per hectare

**Yield:** 12,000 kg/ha

**Yield per plant:** 4.20 kg/vine

**Plant spacing:** 2.80 x 1.25

**Size:** 8,00 ha

**Growing system:** Sylvoz

**Soil type:** predominantly "skeleton" with a percentage of sand/silt

**Harvesting period:** last ten days in September

**Harvesting:** mechanically

## VINIFICATION

**Transportation** of grapes by spiral conveyor and destalking-crushing machine to the press

**Fining:** static cold

**Fermentation vat:** stainless steel tanks

**Fermentation temperature:** 16/18°C

**Yeasts:** selected

**Fermentation period:** 8/10 days

**Malolactic fermentation:** no

**Sparkling process:** base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Charmat method)

**Maturation period:** short, in steel

**Bottling:** follows sparkling process

## TECHNICAL DATA

**Name:** Prosecco Doc Treviso Brut

**Alcohol by volume:** 11.45 %.

**Residual sugar:** 10,80 g/l

**Total acidity:** 5,50 g/l.

**pH:** 3.27

## TASTING

**Serving temperature:** 6/8°C

**Foam:** fading gently.

**Perlage:** fine and persistent.

**Colour:** pale straw yellow.

**Nose:** intense, with crusty bread and yeast predominant. Fruity component follows with green apple while a delicate hint of white flowers provides the floral component.

**Palate:** pleasant, light, fresh, smooth-flowing with a distinct lemony acidity. Well-balanced, with a dry, sapid and persistent finish.

**In the kitchen:** a great wine for aperitifs. It combines magnificently with hors d'oeuvres and light fish first courses; excellent with raw fish dishes. It is also good with pasta salads and with slivers of parmigiano or grana padano cheese.

