



Prosecco Doc Treviso – Extra Dry

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 the 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 Extra Dry

Alcohol by volume: 11.12 %

Residual sugar: 15,90 g/l

Total acidity: 5,30 g/l.

pH: 3.23

TASTING

Serving temperature: 6/8°C

Foam: fading gently.

Perlage: fine and persistent.

Colour: pale straw yellow.

Nose: intense, sweet and fruity with predominant apple. A floral component with a delicate hint of acacia flowers.

Palate: pleasant, light, fresh and smooth with distinct harmonious acidity. Balanced, elegant and persistent. The pleasant fruity sensations perceived by the nose are replicated in the finish.

In the kitchen: his softness and palatability finds a happy combination with batter fried vegetables accompanied with raw fish. The combination with delicious Treviso radicchio dishes and the delicate casatella cheese is excellent. Also good as an aperitif