

PROSECCO SPUMANTE BRUT

COMMERCIAL DATA

Name: Prosecco Brut DOC TREVISO

Colour: bright, straw yellow, delicate and persistent perlage.

Scent: elegant and complex, with hints of banana, pineapple, wild flowers and bread.

Taste: dry body, it reminds fruits with apple and pear notes; the harmony is completed by a right savoury.

AGRONOMIC DATA

Grapes: Prosecco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravelly

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quinta/hectare: 120 quintals per hectare

Harvesting: mid September

OENOLOGICAL DATA

Pressing: very soft

Sparkling method: long charmat

Malolactic fermentation: no

Refining: no

Mellowing length: 30 days before marketing

ANALITICAL DATA

Percentage of wine per grapes: 70%

Dry extract (gr per lt): 20,00

Total acidity (gr per lt): 6,20

PH: 3,20

Remaining sugars(gr per lt): 12

Developed alcohol: 11,50% vol.

OTHER DATA

Matching: perfect as aperitif served with battered vegetables, fried food, cheeses; excellent the match with row fish such as oysters, prawns and truffles.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.

