

PROSECCO SPUMANTE MILLESIMATO DRY

COMMERCIAL DATA

Name: Prosecco Millesimato Dry DOC TREVISO

Colour: brilliant, straw yellow, very delicate and persistent perlage.

Scent: elegant and complex with hints of pineapple, apricot, pear, apple and wild flowers such as wistaria and acacia that reminds of spring season.

Taste: good body, dry, with an emergent fruity note, the harmony given by the sugars is completed with the right savour.

AGRONOMIC DATA

Grapes: Prosecco

Production area: Rai of San Polo di Piave

Altitude: 30 mt on sea level

Soil: clayey, sandy sometime gravely

Orientation of the vines: south-north

Breeding system: double Sylvoz overturned

Stumps for hectare: 2800

Yield quintal/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): 19,50

Total acidity (gr per lt): 5,80

PH: 3,10

Remaining sugars(gr per lt): 12

Developed alcohol: 11,50% vol.

OTHER DATA

Matchings: this is the ideal wine for occasions to celebrate; you encounter it as appetizer, and then you meet it again when the dessert is being served.

Serving temperature: serve at 6-8°.

Preservation: in cool places sheltered from light and heat.

