

## PROSECCO SPARKLING

### COMMERCIAL DATA

**Name:** Sparkling Prosecco DOC TREVISO  
**Colour:** bright, straw yellow with greenish reflexes.  
**Scent:** acacia flowers, with good intensity with particular notes of apple, lemon and grapefruit.  
**Taste:** fresh taste of good structure, it is pleasant and harmonious.

### 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:** 140 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):** 17,00  
**Total acidity (gr per lt):** 6,00  
**PH:** 3,20  
**Remaining sugars(gr per lt):** 11  
**Developed alcohol:** 11,50% vol.

### OTHER DATA

**Matching:** excellent as aperitif, delicious with vegetable horsd'oeuvre (a must with the "radicchio") and with vegetable risottos. It is perfect also for fish.  
**Serving temperature:** serve at 6-8°.  
**Preservation:** in cool places sheltered from light and heat.

