



# CA' DI RAJO

RAGGIO D'INGEGNO

## Prosecco Doc Treviso Brut

Appellation	Prosecco Brut DOC Treviso
Color	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Elegant and complex, with notes of banana, pineapple, wild flowers and bread.
Taste	Good body, dry, it reminds fruit with apple and pear notes; the harmony is completed by a right sapidity.

### AGRONOMICAL DATA

Grapes	Glera
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	2800
Yield quintal/hectare	120
Harvest	Hand harvest in mid September

### OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

### ANALYTICAL DATA

Percentage of grape's yield in wine	70%
Total acidity (g/l)	6,00 ÷ 6,20
pH	3,15 ÷ 3,2
Residual sugars (g/l)	9 ÷ 11
Alcohol	11% ABV

### OTHER DATA

Food pairings	Perfect as aperitif served with battered vegetables, fried food, cheese; with row fish such as oysters, prawns and truffles.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.

