



CA' DI RAJO

RAGGIO D'INGEGNO

Prosecco Doc Treviso Millesimato Dry

Appellation	Prosecco Doc Treviso Millesimato
Color	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Elegant and complex with notes of pineapple, apricot, pear, apple and wild flowers such as wistaria and acacia.
Taste	Good structure, soft with emerging fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.

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	3300
Yield quintal/hectare	180
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)	5,60 ÷ 5,80
pH	3,15 ÷ 3,25
Residual sugars (g/l)	22 ÷ 25
Alcohol	11% ABV

OTHER DATA

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

