



# CA' DI RAJO

RAGGIO D'INGEGNO

## PROSECCO

DOC TREVISO

BRUT

*Excellent as an aperitif, with battered vegetables and raw fish.  
Recommended pairing: shellfish.*

Straw yellow color, with a very thin and persistent perlage.

Fruity and floral scents. Complex bouquet of banana, pineapple, wild flowers and bread crust.

On the palate it enhances fruity notes of apple and pear, with a good sapidity.

Serving temperature 6-8° C (42-46° F).



FROM VINYARDS  
HAND HARVESTED



SPARKLING PROCESS  
IN AUTOCLAVE  
FOR ABOUT 60 DAYS

### AGRONOMICAL DATA

<b>Grapes</b>	Glera
<b>Production area</b>	Province of Treviso
<b>Altitude</b>	30 metres a.s.l. (98 ft)
<b>Type of soil</b>	Clayey, sandy and also gravelly
<b>Harvest</b>	Mid September

### ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	5.80 ÷ 6.00
<b>pH</b>	3.20 ÷ 3.30
<b>Residual sugar (g/l)</b>	9 ÷ 11
<b>Alcohol</b>	11% vol.

### FORMAT / PACKAGING / GIFT BOX

<b>750 ml</b>	6 bottles	Lithographed box 1-2-3 bottles
<b>1500 ml</b>	1 bottle	Lithographed box 1 bottle



SCAN QR CODE  
Ingredient list  
Nutrition declaration  
Environmental label

