



CA' DI RAJO

RAGGIO D'INGEGNO

# PROSECCO

DOC TREVISO

FIZZY

*Twine fastening*

*Perfect for an aperitif or to pair cheese and charcuterie of medium seasoning.  
Recommended pairing: seafood risotto.*

Bright, straw yellow with green highlights.

Intense and elegant aroma of Acacia flowers with particular notes of apple, lemon and grapefruit.

Fresh taste with good structure. It is pleasant and harmonious on the palate.

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



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>	5.70 ÷ 5.90
<b>pH</b>	3.30 ÷ 3.50
<b>Residual sugar (g/l)</b>	11 ÷ 13
<b>Alcohol</b>	11% vol.

## FORMAT / PACKAGING / GIFT BOX

<b>750 ml</b>	6 bottles	Lithographed box 1-2-3 bottles
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SCAN QR CODE  
Ingredient list  
Nutrition declaration  
Environmental label

