

PROSECCO DOC TREVISO FRIZZANTE SCREW-CAP



Packing details:

Bottle content: 75cl
Bottles per case: 6
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 80 (standard) - 96 (large)
Gross weight kg: 730 (standard) - 870 (large)

Grape variety:

Glera 100%.

Terroir and climate:

The Glera grapes for our Prosecco DOC Treviso are harvested from family-owned vineyards located at the foot of the "Colli Asolani" hills, that stretch from east to west at the northern end of the province of Treviso (Veneto). These vineyards enjoy good sun exposure and benefit from the mild, temperate climate of the area. The typical soil composition of the Asolo area results in a fuller Prosecco with finer bubbles that give the wine a distinctive creamy texture.

Yield:

18 tons/ha.

Harvest date:

Early September.

Technical data:

Alcohol content: **11%**
Residual sugar: **12 g/L.**
Total acidity: **5,3‰**
Dry extract: **15‰**
Pressure: **2,5 bar**

Winemaking:

The destemmed grapes are soft pressed and the juice is fermented at low temperature in a stainless steel tank to preserve the fresh fruit flavors that are typical from the Glera variety. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. Bubbles are developed naturally during the secondary fermentation, according to the Martinotti-Charmat method. We introduce the base wine into pressurised stainless steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. This stage of the process takes about 30 days, at the end of which the wine has reached a pressure of 2,5 bar. After achieving DOC certification, our Prosecco is finally bottled under pressure and sealed with the handy screw-cap closure.

DOC Certification:

Before being bottled, the authority in charge collects tank samples and runs chemical analysis and tasting to ensure compliance with the DOC standards and regulation. Once the samples receive approval, the DOC neck bands are released as a proof of authenticity and a certificate of compliance to the highest quality standards.

Tasting notes:

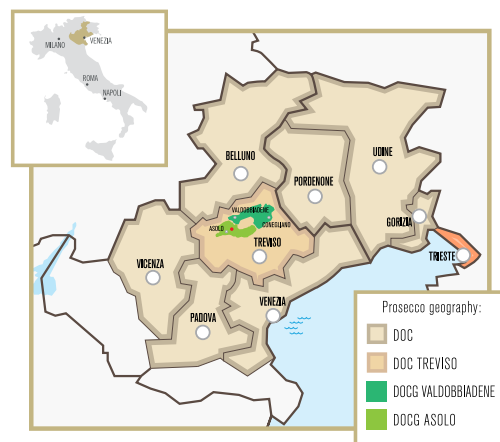
Prosecco Frizzante has a gentler fizz than a full sparkling wine (spumante style) making it a lighter, more easy-drinking style. Well-balanced and fruit-forward, it offers a delicious bouquet of green apple and white blossoms that makes way to a crisp, clean mouthfeel.

Food pairing:

Its softness makes it a delicious treat as an aperitif. It can also be served throughout the meal to complement a variety of foods and it proudly represents the perfect everyday bubbly.

Serving temperature:

6 - 8 °C





Uvaggio:

Glera 100%

Grape variety:

Glera 100%

Zona di produzione e clima:

Le uve Glera per il nostro Prosecco DOC frizzante derivano da vigneti situati nella fascia pedecollinare dell'Asolano, tra i pendii e il piede collina, ad altitudine che varia dai 100 ai 150m s.l.m. I vigneti sono esposti a sud e godono di ventilazione favorevole e clima mite. Il terreno ha le tipiche caratteristiche dei suoli dell'Asolano e presenta una buona componente argillosa che contribuisce ad ottenere un Prosecco strutturato, contraddistinto da una bollicina molto fine e cremosa.

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Profilo organolettico:

Brillante, giallo paglierino scarico con perlage fine e persistente. Profumo intenso e caratteristico con note delicate di acacia e glicine e di mela verde. Al palato si presenta pulito, con un interessante equilibrio tra una leggera freschezza ed un finale asciutto e persistente.

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Abbinamento:

Una bollicina semplice e versatile, per tutti i giorni e tutte le occasioni. Estremamente beverino, è un'allegria proposta a tutto pasto e un perfetto calice per la fine della giornata.

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Formato e imballo:

Bottiglia da 200 mL.
Cartoni da 24 bottiglie
Strati da 9 cartoni cad.
Pallet EPAL completo: 72 cartoni

Packing details:

200 mL. Bottle
24-pack
9 cases on a pallet-layer
72 cases on a full pallet (EPAL)

Dati analitici

Technical data

Grado alcolico	11%	Alcohol content
Residuo zuccherino	12 g/L.	Residual sugar
Acidità totale	5,3‰	Total acidity
Estratto secco totale	15‰	Dry extract
Pressione	2,5 bar	Pressure