



PROSECCO DOC TREVISO

Brut

Our Prosecco DOC derives from the hillsides of the Dolomites. It is a fine wine with a unique character that reflects the gentler slopes of the DOC area.



CLASSIFICATION: Controlled Designation of Origin.

CERTIFICATION: Certified National Quality System of Integrated Production.

CERTIFICATION: VeganOk.

TYPE: Sparkling Wine.

ORIGIN: Vineyards of Treviso area.

GRAPE VARIETY: 100% Glera.

ALTITUDE: From 150 to 200 m. asl.

AVERAGE AGE OF VINEYARD: Over 45 years old.

HARVEST: September.

VINIFICATION: Traditional white vinification: soft pressing of the grapes with a pneumatic press, flotation of the must and fermentation at a controlled temperature (17-18 °C) in concrete vats. Ageing and resting on the noble lees for four to five months until filtration.

FOAMING: Charmat-Martinotti method in stainless steel autoclaves for 35-40 days. Slow second fermentation at a temperature of 14-15°C. Microfiltration before bottling.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 12 g/l.

TOTAL ACIDITY: 6 g/l.

ORGANOLEPTIC CHARACTERISTICS: It has a pale straw colour with greenish reflections, flawless limpidity rich and persistent perlage. The bouquet is clean and elegant characterised by floral scents that blend into a typically fruity harmonious ensemble with intense aromas reminiscent of yellow apples. In the mouth it is fresh, delicate, balanced and light on alcohol with a long fruity finish.

SUGGESTIONS: Served chilled at a temperature of 6-8 °C.

PRESERVATION: Store bottles upright in a cool place away from light, avoid prolonged storage in the fridge.

FOOD PAIRINGS: Excellent as an aperitif and a good match with light, delicate first courses, shellfish and seafood.

UNIGRADE srls

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