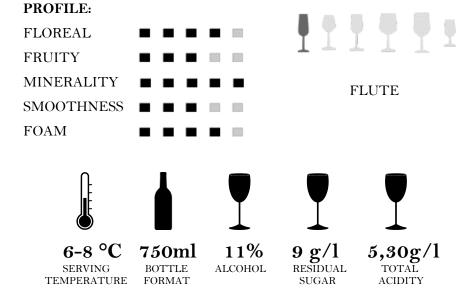


PROSECCO DOC TREVISO

Spumante Brut "10 Nipoti"





Vineyard location: province of Treviso.

Altitude: 40 m. above sea level.

Soil composition: predominance of gravel.

Grape variety: Glera.Growing system: Sylvoz.

Harvest time: second 10 days of September.

Vinification and Ageing:

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Perlage: fine and long lasting.

Color: soft straw yellow.

Aroma: fruity with a touch of golden apple, Williams pear and white blossoms.

Bouquet: refreshing and lovely.

Serving suggestions: excellent as an aperitif. This wine goes well with fish dishes.