



PROSECCO DOC TREVISO

Spumante Extra Dry “Giovanna Rossi de Rubeis”



PROFILE:

FLOREAL



FRUITY



MINERALITY



SMOOTHNESS



FOAM



FLUTE



6-8 °C

SERVING
TEMPERATURE



750ml

BOTTLE
FORMAT



11%

ALCOHOL



14g/l
RESIDUAL
SUGAR



5,20g/l
TOTAL
ACIDITY

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 of citrus note. Floral notes of acacia blossoms and wisteria.

Bouquet: refreshing and lovely.

Serving suggestions: excellent as an aperitif. It is recommended with fish dishes, salads, vegetable dishes and cheese.