



# FRASSINELLI

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## BAO MORO PROSECCO TREVISO

denominazione di origine controllata

**BRUT NATURE**

**Grapes:** Glera

**Grapes production area:** Mareno di Piave - Baorche

**Soil type:** good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

**Winemaking:** tank method - Martinotti. The sparkling wine, once the secondary fermentation is completed, stays on the lees for ten days more

**Alcohol:** 11% Vol.

**Residual sugar:** 1 g/l

**Tasting notes:** on the nose, light to medium intensity aroma, acacia, golden apple, elderflower, slightly fruity, nectarine, citrus notes and bread at the end. On the palate the texture is delicate: dry, vibrant and elegant. Medium body and fruity: golden apple, nectarine, melon, lemon and bread.