



PROSECCO

denominazione di origine controllata

TREVISO BRUT

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 for 30 - 40 days

Alcohol: 11% Vol.

Residual sugar: 8 g/l

Tasting notes: elegant floral and fruity aromas of elderflower, wisteria, wild apple and nectarine. On the palate is fruity, crispy with a pleasant sapidity.