



PROSECCO

denominazione di origine controllata

TREVISO EXTRA-DRY

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: 16 g/l

Tasting notes: golden apple, pear and delicate notes of wisteria flowers aromas. On the palate the fruity flavours of apple, nectarine and pear are enhanced by the vibrant refreshing finish.