



TERRE DI MARCA

ORGANIC PROSECCO DOC

TREVISO EXTRA DRY MILLESIMATO



Classification: Organic Prosecco DOC Treviso Extra Dry Millesimato

Provenience: Motta di Livenza Area

Grapes: 100% glera

Growth system: Sylvoz

Maximum yield per hectare: 170 ql per hectare

Grape harvest: Exclusively hand in box

Vinification: soft cold crushing and pressing

Refermentation method : 60 days in inox tank method charmat

Alcohol gradation : 11.5% vol

Residual Sugars: 12 grams / liter

View: Brilliant with a silken perlage

Smell: Intense nose of pear with a strong note of acacia flowers

Taste: Good acidity with an excellent balance

Bottle conservation: for a perfect conservation of flavor we suggest you to keep the bottle at a temperature from 12 ° C to 16 ° C

Food pairing: Perfect wine for the appetizer and refined fish dishes.
Exciting with the sweet ham of San Daniel aged 30 months.

Service Temperature: from 6 to 8 °C

Packaging format : 6 bottles