



Prosecco DOC Treviso Brut

CLASSIFICATION:

Prosecco DOC Treviso Spumante Brut.

GRAPE VARIETIES:

100% Glera.

GROWING LOCATION:

Northern Italy, Veneto.

VINEYARD:

Grapes from the estate vineyards of Crocetta, Vidor, Valdobbiadene, Farra di Soligo, San Pietro di Feletto and Conegliano.

CULTIVATION - HARVEST:

Capuchin and Guyot.

PRODUCTION METHOD:

Italian method (Martinotti) with secondary fermentation in stainless steel autoclave by means of natural fermentation.

TASTING NOTES:

Strong notes reminiscent of springtime flowers, dry finish. Fine and persistent bubbles.

RESIDUAL SUGAR: 9 g/l

TOTAL ACIDITY: 5.80 g/l

PRESSURE: 5 bar (72.5 psi)

ALCOHOL CONTENT: 11% vol.

RECOMMENDED PAIRINGS:

Aperitif (also mixed such as Bellini, Rossini, Spritz etc.), seafood.

SERVING TEMPERATURE: 46°-50°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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