

# PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Treviso Extra dry

## ESORDIO



## VITICULTURE

PRODUCTION AREA  
Sarmede—Treviso

VARIETY  
Glera 100%

VINEYARD  
The Belvedere vineyard is located at the foot of the hills. Yields are lower than production regulations equal to 150 quintals/ha

VINE TRAINING SYSTEM  
“Sylvoz” with two arches, trimmed twice and leaf removal when necessary

CLIMATE  
Cool and mild climate, windy with good annual rainfall. Low relative humidity

HARVEST  
Hand-picked between the first and second weeks of September

## STORING & SERVING

STORAGE  
Store in a cool dark place, preferably between 12-18°C; avoid storing in the refrigerator for a long period

SERVING  
Serve at 6-8 °C in long-stemmed glasses. Remove the cork carefully

## TASTING NOTES

FOOD PAIRINGS  
Ideal for aperitifs. The perfect accompaniment to desserts and pastries, especially with fruit and cream cakes

## WINEMAKING

MUST PREPARATION  
Grapes are gently pressed and separated between the first and second pressings

FERMENTATION  
In temperature-controlled stainless steel tanks. The wine is then aged for 4 months.

SECONDARY FERMENTATION  
Martinotti method in autoclaves for 40 days

PRODUCT DATA  
11,5% alc./vol. residual sugar 15 gr/lt

For 100 ml of product E: 302 kJ/73 kcal, **contains sulphites.**



SCAN THE QR CODE  
For nutrition information, ingredients and packaging



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