

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Treviso Brut

MARNA BLU



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; light meals with fish, white meat and traditional Veneto sliced meats

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 7 gr/lit

For 100 ml of product E: 289 kJ/70 kcal, **contains sulphites.**



SCAN THE QR CODE

For nutrition information, ingredients and packaging



www.masot.it follow us

