

PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Treviso Extra brut

OLTRE



VITICULTURE

PRODUCTION AREA
Sarmede—Treviso

VARIETY
Glera 100%

VINEYARD
Verine, one of the family's old vineyard located in the hills around Treviso. Yields are lower than production regulations equal to 150 quintals/ha

VINE TRAINING SYSTEM
"Double canopy", trimmed twice and leaf removal when necessary

CLIMATE
Cool and mild climate, with excellent exposure to the sun and wind. Good difference in temperatures and 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. Perfect for fish and seafood, preferably raw fish such as sushi and sashimi

WINEMAKING

MUST PREPARATION
Cryomaceration at controlled temperature. The grapes are then 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 30 days

PRODUCT DATA
11,5% alc./vol. residual sugar 3 gr/lt

For 100 ml of product E: 282 kJ/68 kcal, **contains sulphites.**



SCAN THE QR CODE

For nutrition information, ingredients and packaging



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