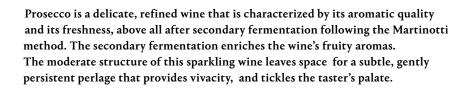


## PROSECCO DOC TREVISO

Brut



## The Winemaking Process

The harvest is followed by a gentle pressing and cold settling of the must. The primary fermentation takes place in steel tanks at controlled temperature of 18-19 degrees Celsius, using selected yeasts. The wine is kept on its lees for about three months, and, after having made it clear, it is put into an autoclave for secondary fermentation. After bottling, it is left to rest for 4-6 weeks before being put on the market.

## The Wine

A bright straw color with a subtle but persistent fizziness.

The taste is well-balanced, with an acidity that highlights the aromatic freshness, resulting in a very pleasant taste. It is a fresh, young wine that is extremely versatile, ideal for a modern, light cuisine or as an aperitif. It is particularly suited to a variety of cockails, and it is a good accompaniment to various appetizers, white meat and fish in general.

ΝΙ	ALCO TOT. SUGA
	SO" M ATM. CON
	ВОТТ

TREVISO DOC

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.80
SUGAR G/L	10.00
SO" MG/L	110
ATM. PRESS.	5.20
CONTENTS	0,75 L
	1,5 L
BOTTLES PER CASE	6