



colvendrà®

PROSECCO

Denominazione di Origine Controllata

TREVISO

EXTRA DRY

PRODUCTION AREA:	Treviso.
TERRITORY:	Soils with clay substrate.
CULTIVATION METHOD:	Double bending canes.
CLIMATE:	Cold winters with hot, dry and aired summers. Good daily ranges of temperature.
GRAPE:	Glera 100%.
GRAPE HARVEST:	Manual. Yield 145 q/hectare.
VINIFICATION:	Grapes are gently pressed, peels are separated and musts are fermented at controlled temperature, with inoculum of selected yeast.
FOAMING:	Secondary fermentation in stainless steel tanks with selected yeasts, following the charmat method.
ORGANOLEPTIC PROFILE:	Clear straw-yellow colour with greenish tinges. Refined and persistent perlage. Delicate fragrance of apples, exotic fruits and wisteria flowers. On the palate, it is velvety and with good acidity.
ALCOHOLIC PROFILE :	11,5% vol. Residual sugar between 12 and 17 g/l.
WINE PAIRING:	Ideal as an aperitif, with non-seasoned cheeses, treviso casatella (typical cheese), fish canapés, fish soups and rice, white asparagus, boiled fish.
TEMPERATURA DI SERVIZIO:	6-8 °C
BOTTIGLIA:	0,75 liters



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