

FOSCARO

PROSECCO DOC TREVISO

Designation of Origin: Prosecco D.O.C. Treviso Extra Dry

Grape variety: 100% Glera

Vinification:

Very soft pressing and crushing. Fermented with selected yeasts at a temperature of 15 °C.

Sparkling wine production process carried out using the Charmat method at a temperature of 15 °C.

Alcohol: 11% vol.

Color: Pale straw-yellow.

Bouquet: Broad, fruity and floral, it fully embraces the typical fragrance of Prosecco.

Taste: Soft, agreeable and sapid, well-balanced, with delicate fruity hints.

Food pairings: Perfect as an aperitif, seafood appetizers and dishes in general.

Serving temperature: Serve chilled at 8-10 °C.

