



# LA MARCA

## PROSECCO

D.O.C. TREVISO string-tied cork

*Semi-sparkling Wine*

Sparkling and pleasantly drinkable, this prosecco pays tribute to tradition with the ancient technique of string tying, which is done manually bottle by bottle. Pale straw yellow, with a subtle fruity aroma, slender and harmonious on the palate.

**Suggested food pairings:** this wine is to be enjoyed as an aperitif or as an accompaniment to light dishes, vegetarian recipes and fish.

**Serving temperature:** 8-10 °C.

**Designation:** D.O.C. Treviso

**Grape variety:** Glera

**Vinification:** gentle crushing and pressing. Fermented with selected yeasts at a temperature of 15 °C. Second fermentation carried out using the Charmat method at a temperature of 16 °C.

**Alcohol:** 10.5 % vol.

**Storage:** in a cool, dark place between 12 and 18 °C. Avoid storing in the refrigerator for long periods.

**Bottle size:** 75 cl.

**Packaging:** each box contains six 75 cl. bottles; weight 9.00 kg/box. Dimensions: 28 x 19.5 x 30.5 cm.

