

PROSECCO D.O.C. TREVISO Extra Dry

Any occasion is perfect for uncorking a bottle of Prosecco DOC! Pale straw yellow, it pleases the palate with its very fine perlage and a pleasantly bitter finish. The nose is intense and fragrant, with the characteristic aromas of white pulpy fruits.

Suggested food pairings: extremely versatile, it is an allcourse wine, excelling with seafood dishes. As an aperitif it is unsurpassed.

Serving temperature: 8-10 °C.

Designation: D.O.C. Treviso

Grape variety: Glera

Vinification: very gentle crushing and pressing. Fermented with selected yeasts at a temperature of 15 °C. Sparkling wine process carried out using the Charmat method at a temperature of 15 °C

Alcohol: 11.0 % 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 9.10 kg/ box. Dimensions: 28 x 19.5 x 33 cm.

