

**APPELLATION****PROSECCO SPUMANTE
EXTRA DRY DOC TREVISO****EAN BARCODE**

8001906999360

PRODUCTION REGION

The gravely, fertile alluvial terrain through which the central section of the River Piave flows along the valleys in the top part of the Treviso plain.

VINIFICATION

The Glera harvest takes place during the second ten days of September. The must obtained by soft-pressing the grapes is immediately separated from the skins, clarified and fermented at a controlled temperature of 17°C, using selected varietal yeasts. Once the base wine has been obtained, it undergoes a second fermentation in pressure tanks (Charmat method), after which it is subjected to cold stabilisation and filtering prior to bottling.

TASTING NOTES

Straw-yellow in colour with greenish tinges, this wine is marvellously floral on the nose, with distinct fruity nuances of apple and white peach also present. Fresh, clean flavour, with a perfect balance between the acidulous and sugary elements. Persistent on the palate with a soft, mouthfilling fizziness.

FOOD AND WINE PAIRING

Superb when served before any meal as an aperitif, for better valuing the delicate, mouthfilling aroma of its persisting bubbles. Well worth trying with shellfish, raw fish courses and seafood risottos. Perfect in any convivial situation.

SERVING TEMPERATURE

8 C°

ALCOHOL CONTENT % VOL

11

RESIDUAL SUGAR LEVEL % VOL

1,8

TOTAL ACIDITY gr/lt

5,8

So2

124

BOTTLE TYPE

Champagne 'Collio'

BOTTLES per CASE

6

CASES per LAYER

16

CASES per EPAL

80

"Technical information is for guidance only and is not binding"

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