

PROSECCO DOC TREVISO Spumante Extra Dry



Extra Dry is the classic version of Prosecco.

TECHNICAL SPECIFICATIONS

classification	DOC Treviso
grapes	Organic grapes: 100% Glera
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
growing technique	Sylvoz
vinification technique	Natural re-fermentation in stainless steel tank using the "Martinotti - Charmat" method.
alcohol level	11.50 % Alc./Vol.
sizes available	0.75L; 1.5L



ART. 202

TASTING NOTES

appearance	Straw yellow with golden reflections.
nose	Delicate aromas of white flowers, golden apple, slight notes of banana and peach.
taste	On the palate it is fresh, aromatic and velvety with light scents of acacia honey and with a pleasant roundness.
serving suggestions	It should be served at 6-8° C. Uncorked at the last minute, just before drinking it.
food matching	Perfect as aperitif. Ideal with velvety pumpkin soup, risotto, grilled vegetables and summer salads.