



PROSECCO DOC TREVISO Spumante Millesimato Dry

Millesimato Dry is the sweetest Prosecco. It wins you over with its delicate scents and with its fresh and fruity taste.

TECHNICAL SPECIFICATIONS

classification	DOC Treviso
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



ART. 101

TASTING NOTES

appearance	Light straw yellow, with a fine and persistent perlage.
nose	Delicate scents of white flowers, noticeable notes of golden apple, exotic and citrus fruits.
taste	The taste is fresh, fruity and elegant, but at the same time pleasantly soft.
serving suggestions	It should be served at 6-8° C Uncorked at the last minute, just before serving.
food matching	Perfect as Aperitif or with cakes, such as apple pie, apple strudel and the classic Panettone.