



PROSECCO DOP TREVISO

PROSECCO SPUMANTE DOP TREVISO

Vines: Glera
Indication: Brut
Origin: Treviso hills (Veneto region)

Italian vine, called Pulcinum in the ancient Rome. Sparse and winged bunch, medium and green to gold grapes; pruinose skin; medium trefoil leaves.

The wine: Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent with apple and citrus fruit scents; delicate and soft taste with a balanced sourness.

Advice: Serve at 6-8 °C. Open upon use. This wine is suggested as aperitif and it is excellent with various cocktails, it pairs well with appetizers, white meat and fish in general. It is excellent when young.

Alcohol % Vol	Total Acidity %	Sugar content gr/l	Tot SO2 mg/l	Pressure at.	Content In litres
11	5,80	10	90	5	750



S. OSVALDO