Prosecco Doc Treviso
Brut

*Prosecco Doc Treviso Brut is produced from the remaining 24 hectares in "**Grave of Papadopoli**", an island formed by the river Piave, and **"Tezze di Piave"** where an ideal soils enhances the main attributes of Prosecco: lightness, scent, freshness and balanced taste.*



VINEYARD

Grape: white
Variety: Glera 100%
Production area: Grave di Papadopoli Island
Municipality: Cimadolmo (Treviso) - Italy
Year of plantation: 1991
Planting density: 2,850 vines per hectare
Yield: 14,000 kg/ha
Yield per plant: 4.90 kg/vine
Plant spacing: 2.80 x 1.25
Size: 20,00 ha
Growing system: Sylvoz
Soil type: predominantly "skeleton" with a percentage of sand/silt
Harvesting period: first ten days in September
Harvesting: mechanically

VINIFICATION

Fining: static cold
Fermentation vat: stainless steel tanks
Fermentation temperature: 16/18°C
Yeasts: selected
Fermentation period: 8/10 days
Malolactic fermentation: no
Maturation period: short, in steel
Sparkling process: base wine is placed in an autoclave and yeasts are added to allow the second fermentation to take place (Martinotti/Charmat method)
Bottling: follows sparkling process

TECHNICAL DATA

Name: Prosecco Doc Treviso Brut
Alcohol by volume: 10.90 %.
Residual sugar: 7.29 g/l
Total acidity: 5.80 g/l.
pH: 3.18
Total So2: 109 mg/l (maximum allowed 185 mg/l

TASTING

Serving temperature: 6/8°C
Foam: fading gently.
Perlage: fine and persistent.
Colour: pale straw yellow.
Nose: intense, with crusty bread and yeast predominant. Fruity component follows with green apple while a delicate hint of white flowers provides the floral component.
Palate: pleasant, light, fresh, smooth-flowing with a distinct lemony acidity. Well-balanced, with a dry, sapid and persistent finish.
In the kitchen: a great wine for aperitifs. It combines magnificently with hors d'oeuvres and light fish first courses; excellent with raw fish dishes. It is also good with pasta salads and with slivers of parmigiano or grana Padano cheese.

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