



## 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:** 11.00 %  
**Residual sugar:** 7.00 g/l  
**Total acidity:** 5.60 g/l.  
**pH:** 3.17  
**Total So2:** 95 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.

Tenuta Santomé

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