



Prosecco Doc Treviso Extra Dry

Prosecco Doc Treviso Extra Dry 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 balance taste.



VINEYARD

Grape: white
Variety: Glera 100%
Production area: Grave di Papadopoli
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 (Charmat method)
Bottling: follows sparkling process

TECHNICAL DATA

Name: Prosecco Doc Treviso Extra Dry
Alcohol by volume: 11.25 %
Residual sugar: 15,00 g/l
Total acidity: 6,00 g/l
pH: 3,25
Total SO₂: <110 mg/l

TASTING

Serving temperature: 6/8°C
Foam: fading gently.
Perlage: fine and persistent.
Colour: pale straw yellow.
Nose: intense, sweet and fruity with predominant apple. A floral component with a delicate hint of acacia flowers.
Palate: pleasant, light, fresh and smooth with distinct harmonious acidity. Balanced, elegant and persistent. Fruity sensations in the finish.
In the kitchen: the perfect match to bite-size raw sushi or Grana Padano chips. It makes an excellent impression with fish recipes, as for example Spaghetti with clams and Risotto with shrimps and zucchini julienne, but also with baked sea bream with potatoes and peppers. Try it also with an Italian typical tasty break like salami sandwiches!

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