



## 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 (Martinotti/Charmat method)

**Bottling:** follows sparkling process

### TECHNICAL DATA

**Name:** Prosecco Doc Treviso Extra Dry

**Alcohol by volume:** 11.00 %

**Residual sugar:** 15,00 g/l

**Total acidity:** 5.30 g/l

**pH:** 3,20

**Total SO<sub>2</sub>:** 97 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, 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!

Tenuta Santomé

Via Carboncine, 71 – 31056 Roncade loc. Biancade (TV) - Veneto

Tel. +39 0422 848189 - info@tenutasantome.com