

Prosecco DOC line

Prosecco DOC Treviso Millesimato Extra dry

Its selection of grapes makes this Millesimato incredibly elegant and representative of every vintage in our area. It is full and pleasantly savoury on the palate, characterised by a long and pleasant finish.

Product code	SDEM1	Grape variety	Glera
Alcohol content	11% vol.	Total acidity	5,5 g/l
Residual sugar	16 g/l	Serve at	4-6° C
Vineyards	Vineyards in the province of Treviso.		
Vinification	The grapes are hand-picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.		
Color	Straw yellow with greenish reflections, bright.		
Bouquet	Notes of apple and acacia flowers, a touch of sage and a tropical hint of pineapple.		
Taste	Notes of apple and acacia flowers, a touch of sage and a tropical hint of pineapple.		
Serving suggestions	Stuffed vegetables, shellfish and elaborate pasta and rice dishes.		
Bottle size	0.75L		



Prizes and awards



I.W.S.C. 2021
Silver medal



I.W.C. 2020
Bronze medal



S.W.A. 2018
Gold medal