

Prosecco DOC line

Prosecco DOC Treviso Brut

A very classy Prosecco with aromas of fresh fruit, biscuit bread and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs. Delicate, harmonious and pleasantly persistent on the palate.

Product code	SDBR1	Grape variety	Glera
Alcohol content	11% vol	Total acidity	5,5 g/l
Residual sugar	10 g/l	Serve at	4-6° C
Vineyards	Combination of vineyards in the province of Treviso.		
Vinification	The grapes are 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	Bright greenish yellow.		
Bouquet	Aromas of dried fruits such as almonds and hazelnuts, pan biscoito and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs.		
Taste	A fresh and well-balanced flavour with a sapid finish.		
Serving suggestions	Pairings Marinated fish and pasta with shellfish, pasta dishes with butter and sage.		
Bottle size	0.75 L, 1.5 L		



Prizes and awards



IWSC 2022
Bronze medal



IWC 2022
Silver medal



Gilbert & Gaillard
2021
Gold medal



I.W.S.C. 2020
Bronze medal



The Prosecco
Masters 2020
Bronze medal



Falstaff Prosecco
Trophy 2019
91 points



Prosecco Masters
2018
Silver medal



I.W.C. 2017
Silver medal