

Prosecco DOC line

Prosecco DOC Treviso Extra Dry

A sparkling wine from our vineyards in the province of Treviso and made using the Charmat Method. Fresh, smooth and balanced, this Extra Dry has won over the palates of the many international juries that have awarded it numerous prizes. Its persistence is driven by a tanginess that characterises the finish.

Grape variety Product code SDED1 Glera

11% vol Alcohol Total acidity $5,5 \, g/l$

content

Residual sugar 16 g/l 4-6° C Serve at

Combination of vineyards in the province of Treviso. Vineyards

The grapes are picked in September. At the winery, the grapes Vinification

> 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 straw yellow with greenish reflections.

Bouquet Notes of yellow pear and golden delicious apple and hints of

lavender and ferns.

Fresh, smooth, well-balanced; the flavour is made all the more **Taste**

persistent by this wine's sapidity, which characterises the

finish.

Serving Suitable to accompany finger food, flavoursome fish-based

first courses and sea bass baked in salt. Great to try with raw

ham.

Bottle size 0.20, 0.35L, 0.75 L, 1.5 L



suggestions

Prizes and awards







The Prosecco Gold Medal



Falstaff Prosecco Trophy 2022 91 points



Berliner Wein Trophy 2021 Gold medal



50 Great Sparkling Wines of the Worldd 2021 Silver medal













Falstaff Prosecco Trophy 2020 90 points







Wine Orbit 2020 91 points



Asia Wine Trophy 2020 Gold Medal