



Terre di Valgrande

Prosecco DOC

PRODUCTION AREA

Treviso and Venice

GRAPE VARIETY

Glera

Chardonnay

WINE PRODUCTION

Soft treading, fermentation at a controlled temperature (15 - 18 °C) with selected yeasts. Maturation in steel tanks. Sparkling technology with Charmat method in steel autoclave. Microfiltration before bottling to separate the yeast from the sparkling wine.

ANALYTICAL DETAILS

Total acidity : 6,00 g/l

Alcoholic degree: 11,0%

Sugar: 20 g/l

Pressure: 4,50 bar

ORGANOLEPTIC NOTES

This popular prosecco is presented to the eye with a fine and persistent perlage. The intense and elegant fragrance, with hints of fresh fruit and honey, anticipates an expression of taste that evolves, growing between freshness and softness, vibrancy and smoothness, flavor and sweetness, all together developing a fruity fragrant.

Taste of substantial size, soft and fresh, closely with the scent.

Serving temperature: 6 - 8 °C

