

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## PROSECCO BRUT DOC TREVISO "18K"

**DENOMINATION:** Prosecco DOC Treviso

**WINE TYPE:** White

**GRAPES:** 100 % Glera

**PRODUCTION REGION:** The gravely, fertile alluvial terrain through which the central section of the River Piave flows along the valleys in the top part of the Treviso plain.

**VINIFICATION:** The grapes are harvested early to meet its acidity and aroma and after a soft pressing is put to soak in cold for a few hours. Then the must is separated from the skins by pressing, clean for settling and fermented at controlled temperature with selected yeasts aromatics. After fermentation and aging in stainless steel fermentation Charmat method.

Residual sugar level 10 gr/lt

**TASTING NOTES:** Pale straw-yellow in colour, enhanced by a crystalclear, crisp, lingering beading that brings out the exquisitely-subtle pear, citrus, white-fleshed fruit and white-petaled flowers overtones to the full.

Marvellously fruity, pleasantly-dry and superbly fresh on the palate, with a perfectly-balanced texture which combines gentle acidity and a lively, creamy fizziness.

**SERVING TEMP.** 6-8 C°

**FOOD AND WINE PAIRING:** Extremely versatile, all-course wine, perfect in any convivial situation. Superb as aperitif, whenever raising glasses for a toast. The Spumante Brut version is especially suitable with appetizers, raw fish starters and steamed seafood. Unforgettable when paired to chocolate cakes and apple pies.

