



APPELLATION	PROSECCO SPUMANTE EXTRA DRY DOC TREVISO
EAN BARCODE	8001906999360
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 Glera harvest takes place during the second ten days of September. The must obtained by soft-pressing the grapes is immediately separated from the skins, clarified and fermented at a controlled temperature of 17°C, using selected varietal yeasts. Once the base wine has been obtained, it undergoes a second fermentation in pressure tanks (Charmat method), after which it is subjected to cold stabilisation and filtering prior to bottling.
TASTING NOTES	Straw-yellow in colour with greenish tinges, this wine is marvellously floral on the nose, with distinct fruity nuances of apple and white peach also present. Fresh, clean flavour, with a perfect balance between the acidulous and sugary elements. Persistent on the palate with a soft, mouthfilling fizziness.
FOOD AND WINE PAIRING	Superb when served before any meal as an aperitif, for better valuing the delicate, mouthfilling aroma of its persisting bubbles. Well worth trying with shellfish, raw fish courses and seafood risottos. Perfect in any convivial situation.
SERVING TEMPERATURE	8 C°
ALCOHOL CONTENT % VOL	11
RESIDUAL SUGAR LEVEL % VOL	1,8
TOTAL ACIDITY gr/lt	5,8
So2	124
BOTTLE TYPE	Champagne 'Collio'
BOTTLES per CASE	6
CASES per LAYER	16
CASES per EPAL	80

"Technical information is for guidance only and is not binding"

TOSER VINI S.P.A.

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