



## PROSECCO D.O.C. TREVISO

### FRIZZANTE - TAPPO SPAGO

#### VINEYARD

**Production area:** Treviso area DOC.

**Grape variety:** Glera.

**Num. of stumps per hectare:** 2.800 - 3.000 stumps per hectar.

**Yield per hectare:** 110 - 120 hectolitre per hectar.

**Production per stump:** 4,5 - 5,2 kg per stump.

**Grape growing:** Sylvoz.

**Harvest:** half - end of September.

#### WINE MAKING

**Fermentation container:** in steel.

**Fermentation temperature:** controlled, maximum 20°C.

**Yeasts:** selected.

**Fermentation span:** about 10 days.

**Malolactic fermentation:** no.

#### SPARKLING PROCESS

**Sparkling process:** Martinotti method.

**Maturation/Aging:** 15 - 20 days in autoclave, controlled temperature maximum 15° C, selected spumante yeasts. 8 days refrigeration.

#### TECNICAL DETAILS

**Alcohol content:** 10,5% vol.

**Residual sugar content:** 10 - 12 grammes per litre.

**Total acidity:** 5,2 - 6,2 grammes per litre.

**PH:** 3.10 - 3.20

#### WINE TASTING

**Colour:** pale straw yellow.

**Bouquet:** fine, fruity, with prevalence of sour apple scents, flowery.

**Taste:** fine, fruity, it leaves a pleasant and clean sensation.

**Shelf-life:** within 12 months from bottling.

**Service:** 8 - 10° C. A wine to serve with all courses, perfect with traditional cold cuts.

**Suggested glass:** stem glass.