

PROSECCO DOC TREVISO FRIZZANTE
SPAGO

<i>Location:</i>	Hills of Treviso area
<i>Soil / Terroir:</i>	Clayey, calcareous, marly
<i>Variety / Cultivar:</i>	Glera
<i>Vine's age (average):</i>	7 – 9 years old
<i>N° of stumps x Ha:</i>	2.800 – 3.000
<i>Production x stump (average):</i>	kg 4,5 – 5,2
<i>Yield hl x Ha:</i>	110 - 120
<i>Total acidity gr/l:</i>	6,0 – 6,5
<i>Alcohol content:</i>	10,5%
<i>Pressure:</i>	2.3 – 2.5 atm.
<i>Residual sugar content gr/l:</i>	10 - 12
<i>P.H.:</i>	3.10 – 3.20
<i>Total So2 gr/l:</i>	90 - 100
<i>Wine making:</i>	White wine making with soft squeezing of the grapes; fermentation with selected yeast and at controlled temperature.
<i>Characteristics:</i>	Fresh, harmonic, almost dry.
<i>Colour:</i>	Straw yellow.
<i>Bouquet:</i>	Fine, fruity, with prevalence of sour apple scents, flowery.
<i>Taste:</i>	Fine, fruity, it leaves a pleasant and clean sensation.
<i>Complements:</i>	Ideal as an aperitif, with starters and simple first courses.
<i>To be served at:</i>	8 – 10° C.
<i>Shelf-life:</i>	12 months.

<i>Bottle EAN Code:</i>	8029061000905
<i>Box EAN Code:</i>	8029061000912
<i>Bottle x box:</i>	6
<i>Boxes x pallet:</i>	96 (6 layers x 16 boxes)
<i>Pallet:</i>	EPAL

