



Prosecco Treviso DOC Extra Dry “Rosalia”

Production area:

Prosecco made with the best Glera grapes coming from vineyards located in the Veneto region in the Piave area of the Marca Trevigiana in the municipality of Nervesa della Battaglia and more specifically from the vineyards of the “Rosalia” estate.

Soil characteristics: Medium textured soil.

Vineyard:

The Sylvoz training system is used, with anywhere between 3500 to 4000 vines per hectare.

Winemaking technology:

Fermentation off skins. Primary fermentation takes place with selected yeasts at a controlled temperature. Secondary fermentation is at a low temperature in pressure tanks.

Chemical characteristics:

Effective alcoholic strength: % vol. 11.00 ± 0.80

Sugar content: g/l 15.00 ± 2.0

Total acidity: g/l 5.70 ± 0.50

Physical characteristics:

Pressure in Bar at 20°C: 5.0 ± 1.0

Sensorial features:

Foam: appropriately evanescent, with fine and lingering perlage.

Colour: pale straw yellow with greenish glints.

Bouquet: intense, fruity, with hints of Golden apple and lemon; prevailing floral notes of wisteria and acacia.

Flavour: fresh, well structured, pleasant and harmonious on the palate.

Nutritional information:

1 g alcohol: 7 kcal.

1 l dry wine at 10°: 600kcal.

1 g sugar: 4 kcal.

Food pairings: Excellent both as an aperitif and throughout the meal; always suitable for important occasions.

Serving temperature: 6 - 8 ° C.

Storage: in a cool place, away from light and heat sources.

Type of packaging and arrangement for marketing: 0.75 l glass bottles packed in cardboard boxes containing 12 bottles.

