

## Line Prosecco DOC

# Prosecco DOC Treviso Brut

Grape variety	100% Glera	Alcohol content	11% vol
Total acidity	5,5 g/l	Residual sugar	10 g/l
Serve at	4-6° C		
Vineyards	Combination of vineyards in the province of Treviso.		
Vinification	The grapes are picked in September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.		
Color	Bright greenish yellow.		
Bouquet	Aromas of dried fruits such as almonds and hazelnuts, pan biscotto and flowers ranging from acacia to lily and lily of the valley. Subtle hints of aromatic herbs.		
Taste	A fresh and well-balanced flavour with a sapid finish.		
Serving suggestions	Pairings Marinated fish and pasta with shellfish, pasta dishes with butter and sage.		
Bottle size	0.75 L, 1.5 L		



## Prizes and awards



I.W.S.C. 2020  
Bronze medal



The Prosecco  
Masters 2020  
Bronze medal



Falstaff Prosecco  
Trophy 2019  
91 points



Prosecco Masters  
2018  
Silver medal



I.W.C. 2017  
Silver medal



Wine Spectator

Wine Spectator  
2016  
87 points