

Prosecco DOC line

Prosecco DOC Treviso Extra Dry

| | | | |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|---------|
| Grape variety | 100% Glera | Alcohol content | 11% vol |
| Total acidity | 5,5 g/l | Residual sugar | 16 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 straw yellow with greenish reflections. | | |
| Bouquet | Notes of yellow pear and golden delicious apple and hints of lavender and ferns. | | |
| Taste | Fresh, smooth, well-balanced; the flavour is made all the more persistent by this wine's sapidity, which characterises the finish. | | |
| Serving suggestions | Suitable to accompany finger food, flavoursome fish-based first courses and sea bass baked in salt. Great to try with raw ham. | | |
| Bottle size | 0.20, 0.35L, 0.75 L, 1.5 L | | |



Prizes and awards



I.W.S.C. 2020
Silver medal



Falstaff Prosecco
Trophy 2020
90 points



S.W.A. 2020
By The Glass



S.W.A. 2020
Gold medal



Wine Orbit 2020
91 points



Asia Wine Trophy
2020
Gold Medal



I.W.S.C. 2019
Bronze Medal



Falstaff Prosecco
Trophy 2019
89 points



Berliner Wine
Trophy 2019
Gold Medal



S.W.A. 2019
Silver Medal



Asia Wine Trophy
2019
Gold Medal



Gilbert & Gaillard
2019
Gold medal



Asia Wine Trophy
2018
Gold medal



Prosecco Masters
2017
Bronze medal

Wine Spectator

Wine Spectator
2016
84 points



I.W.C. 2018
Bronze medal