



Bon
otto



Prosecco D.O.C. Treviso

Extra Dry

Since the mid-thirteenth century, the toponym 'Prosech' or 'Prosecum', but also the more modern 'Proseco' has referred to a small town which borders the diocese of Trieste to the south east and the territory of Duino to the north. Glera is a white grape variety, a basic component of Prosecco. It has hazelnut-colored shoots and produces large, long bunches, with golden-yellow berries.

VINEYARD

Glera

PRODUCTION AREA

Rai di San Polo di Piave (TV)

TYPE OF TERRAIN

Alluvial soil, formed by the sedimentation of clay fragments carried over the centuries by the river Piave.

HARVEST PERIOD

Early September

VINIFICATION

White vinification, with immediate separation of the skins. The bubbling through the Martinotti Charmat method in an autoclave.

RESIDUAL SUGAR

Extra Dry

SENSORY NOTES

Color: brilliant straw yellow.

Bouquet: notes of fruit such as yellow apple. It has balance and delicacy combined with aromatic notes of great crispness.

Taste: pleasantly acidulous and flavorful, fresh and fruity.

PAIRINGS

Very pleasant as an aperitif or for the whole meal.

SERVING TEMPERATURE

Best served very chilled at 8 – 10 °C

ALCOHOL CONTENT

11% vol.

Glass:

Medium-sized tulip
with closed mouth

Available format:

0,75 L
1,50 L

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