

PROSECCO DOC TREVISO

SPION - Millesimato Extra Dry



APELLATION: Prosecco Doc Treviso

TYPE: Sparkling Extra Dry

GRAPE: 100% Glera

PRODUCTION AREA: Valdobbiadene Conegliano

HARVEST: Strictly handpicked and put in small containers

VINIFICATION/SPARKLING WINEMAKING: vinification in white, in the absence of skins. Soft pressing of the whole grape, natural settling and fermentation at a controlled temperature of 20 °. The second fermentation takes place at low temperature in an autoclave with a short pause on the lees to preserve the fruitiness.

ORGANOLEPTIC FEATURES


COLOUR: pale straw yellow with vibrant and lingering perlage.

AROMA: at the nose presents pleasant scents of flowers

TASTE: fine, delicate and elegant, characterized by a pleasant sensation of ripe grapes

SERVICE: at 8/10° temperature and uncorking the bottle at the moment of consumption

FOOD PAIRING: Excellent as an aperitif, it pairs perfectly with light first courses and white meat or fish second courses.

Size: 0,75 liter 

ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5.0 g/l

SUGAR: 15 g/l

Curiosity

Why "Spion", spy?

The love for nature and its fruits constantly thrill the farmer who works his vineyard. Since blooming the bunches of grapes are born hidden among the leaves. Today you see one and tomorrow again you see another. Here is "Spion", a name translated into the Veneto dialect which means Spy. We like to imagine the bunches hidden behind the leaves spying on each other. Nature is alive!



PRINCIPIO DI DOMINANZA

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Awards

- MEDAGLIA D'ARGENTO 2018 "Concorso Enologico Regionale Simposio Vini Veneti"