

PROSECCO DOC TREVISO

ZK - Brut



APELLATION: Prosecco Doc Treviso

TYPE: Sparkling Brut

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

AROMA: Fresh, soft and savory

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 first courses, especially risottos.

Size: 0,75 liter



ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5.1 g/l

SUGAR: 8 g/l

Curiosity

Why ZK?

It is a particular story born several years ago from our collaboration with a Colorado - USA wine importer, with whom we also collaborate today. The difficulty in pronouncing "Zecchei" by American consumers gave rise to the idea of abbreviating the name in ZK, which they pronounced Zed-Key. The simplicity of this name impressed us so we decided to keep it also for our production line.



PRINCIPIO
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