

# PROSECCO DOC TREVISO

## CIALT - Extra Dry



**APPELLATION:** 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:** straw yellow, thick foam, fine 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:** All occasions for aperitifs and cheers accompanied by various kinds of snacks or savory pastries.

**Size:** 0,75 liter



### ANALYTICAL DATA

**ALCOHOL:** 11.5%vol

**TOTAL ACIDITY:** 5 g/l

**SUGAR:** 15 g/l

### Curiosity

In ancient Greece the use of a real name and surname was not known and the need to distinguish people who carried the same name was provided by adding the patronymic and sometimes also the place or family of origin. This happened in some territories until a few tens of years ago, and even our family was once called "Cialt", the name to which we decided to dedicate our first Prosecco Doc. The precise meaning has been lost over the generations but we like to remember it with affection.



**PRINCIPIO  
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