

PROSECCO DOC TREVISO

Frizzante



APPELLATION: Prosecco Doc Treviso

TYPE: Sparkling wine

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: The aroma is delicate and slightly aromatic, with fruity and floral notes

TASTE: The taste is fresh, pleasant, fine, with balanced acidity, of good harmony with a dry finish

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

FOOD PAIRING: Excellent as an aperitif, it pair excellent with appetizers and first courses.

Size: 0,75 liter



ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 4,8 g/l

SUGAR: 9 g/l

Curiosity

Why tied with string?

Our bond with the territory and its traditions leads us to use this type of ligature, which we still do rigorously by hand today, which recalls the bottling as per ancient tradition. Once there were no the techniques that we use today: to keep the cork still, and in order to prevent it from bursting in the cellar, it's used an old home system, which over the years will be replaced by the current metal wire little cage.



PRINCIPIO
DI DOMINANZA



TORRE ZECCHEI

Via Capitello Ferrari, 1C
31020 Valdobbiadene (TV)
Ph. +39 0423 976183
info@torrezecchei.it