

PROSECCO DOC TREVISO

ZK - Brut



CLASSIFICATION: Prosecco Doc Treviso

TYPE: Sparkling Brut

GRAPE: 100% Glera

PRODUCTION AREA: Valdobbiadene Conegliano

HARVEST: Strictly manual harvest in small containers

VINIFICATION/SPARKLING WINEMAKING: White winemaking, vinification in the absence of grape marcs. 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 CHARACTERISTICS


SIGHT: Pale straw yellow

SMELL: Fresh, soft and savory

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

SERVICE: It's recommended to serve the wine at a 8/10 °C temperature and to uncork the bottle at its consumption

FOOD PAIRING: Excellent as an aperitif, it pairs perfectly with first courses, especially risotto

Size: 0,75 liter 

ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5.1 g/l

SUGAR: 8 g/l

Curiosity

Why ZK?

This particular story was born several years ago from our collaboration with a Colorado (USA) wine importer, which continues still nowadays. Pronunciation of "Zecchei" is difficult for American consumers, so came the idea of abbreviating the name in "ZK", spelled "Zed-Key". The simplicity of this name impressed us so we decided to keep it also for our production line



**PRINCIPIO
DI DOMINANZA**



TORRE ZECCHEI

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