

# PROSECCO DOC TREVISO

## CIALT - Extra Dry



**CLASSIFICATION:** Prosecco Doc Treviso

**TYPE:** Sparkling Extra Dry

**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:** Straw yellow, thick foam, fine and lingering perlage

**SMELL:** Pleasant scents of flowers

**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:** 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 the ancient Greece the use of real names and surnames was unknown. However, the necessity of distinguishing same name's people used to be solved by adding the patronymic and, sometimes, the place or family of origin. This used to happen in many territories until few tens of years ago: for instance, our family was once called "Cialt". Therefore we decided to dedicate this name to 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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