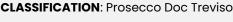
PROSECCO DOC TREVISO

CIALT - Extra Dry



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 va-

rious kinds of snacks or savory pastries

Size: 0,75 liter

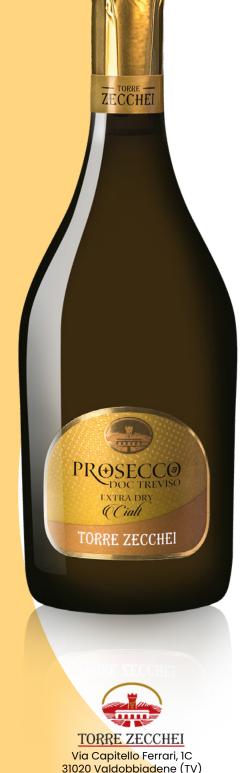
ANALYTICAL DATA

ALCOHOL: 11.5%vol
TOTAL ACIDITY: 5 g/I
SUGAR: 15 g/I



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 untile 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.



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