

PROSECCO DOC TREVISO

Frizzante



CLASSIFICATION: Prosecco Doc Treviso

TYPE: Sparkling wine

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

TASTE: Fresh, pleasant, fine, with a balanced acidity, harmonious and dry at the end

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 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 is the cork tied with a string?

Our bond with the territory and its traditions leads us to use the so-called Legatura con Spago. The techniques that we use nowadays did not exist once: 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still, and in order to prevent it from bursting in the cellar, it's used an old home system, which over the years has been replaced by the current metal wire little cage. Our Legatura con Spago is still being done rigorously by hand, since it recalls the tradition's bottling.



PRINCIPIO
DI DOMINANZA



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