MONTESPADA VENETO

PROSECCO DOC TREVISO

Spumante Extra Dry





Classification:
Prosecco DOC -TREVISO – Extra Dry

Description:
Fresh and fruity, with the characteristic variety of sensory hints, the Glera in a single variety wine making process is purely floral and springy. Intense and persistent, with good levels of acidity, this Sparkling wine is made with the Long Charmat method.

Features:
Fruity, fresh, with an intense body, and an elegant level acidity as well as an intense flavor which is typical of the grape variety. This Extra Dry Proseco is for the most demanding palates who prefer softness.

Harvest:
Traditionally harvested and manually boxed in September, before the grapes reach full maturity, so as to capture their freshness
and the right level of acidity required for the preparation of the base for the second fermentation of “frothing".

Soil:
Chalky Calcareous soil which is sparsely mixed with pebbles, with a basic PH Level

Aging / Perfecting:
Prosecco DOC - Millesimato Extra Dry After a first alcoholic fermentation, a second fermentation process of 60 days is necessary to obtain an elegant and persistent fine sparkling process which is aimed at favouring the extraction of a variety of aromas of the GLERA. It is left to age in bottles for 3 months before being put on sale.

Available format:
Bottles of 0.75 boxes of 6 Bottles
Burgundy with a Conical trunk, Heavy, Vertical.
Natural Mushroom Cork



Vineyard Land

ALCOHOL	11,0% vol.	NET CONTENTS	750 ml
ACIDITY	6,7 g/l		
AR SUGAR	17 g/l	GRAPE YIELD	40 q.liHa
TEMP. Service	5 C.°	ALTITUDE	120 mt. s.l.m
GRAPES	100% GLERA		

*The technical characteristics may change without notice and are purely indicative