



# PROSECCO DOC TREVISO

SPARKLING EXTRA DRY

## Light and versatile

Sparkling wine with an unmistakable character, fresh and versatile. With these features Prosecco DOC Treviso has conquered the world, becoming by far the most famous Italian sparkling wine. Thanks to its lightness and drinkability it is perfect for any moment of conviviality. It is obtained from the grapes of the "historic area" of the DOC appellation. In the classic Extra Dry version the varietal aromas of Glera are enhanced at their best, for a simple and pleasant tasting experience.



DESIGNATION
DOC PROSECCO



 $\mathsf{G}\,\mathsf{R}\,\mathsf{A}\,\mathsf{P}\,\mathsf{E}\,\mathsf{S}$ 

Glera and complementary grapes as per the DOC regulations



O AREA OF ORIGIN

Selected vineyards in the area of Treviso



RESIDUAL SUGAR 13 g/L



ALCOHOL CONTENT 11% vol.



SERVICE TEMPERATURE 6-8°C



### COLOUR

Pale straw yellow; white and creamy froth; elegant and rich perlage.



#### BOUQUET

Sweet floral of acacia; delicate of candied fruits with notes of white pulp fruits, pear and apple.



#### $\mathsf{T} \mathsf{A} \mathsf{S} \mathsf{T} \mathsf{E}$

Light, fresh, soft; gentle acidity expressed thanks to a well-balanced residual sugar.



#### PAIRINGS

Synonym for aperitif, Prosecco DOC Treviso is also ideal as an all-round wine, giving the best in combination with seafood dishes, especially appetizers.