



Valdobbiadene DOCG

(Denominazione di Origine Controllata e Garantita)

"Trèser" - Brut



The appearance is pale straw yellow with greenish reflections and fine, persistent perlage.

Its fresh fruitiness fully identifies the true Prosecco. Persuasive and dry to the taste, slim and crisp on the palate invites toasts. It is excellent as an aperitif, but can also be served to open refined lunches, especially fish-based ones.

TECHNICAL DATA:

Alcohol 11% v/v; sugar 12,00 g/l; pressure 5 bar at 20 °C.

SERVING TEMPERATURE:

6-8 °C taking care of gently uncork.

GRAPES:

100% selected Glera.

PRODUCTION AREA:

Steep vineyards in Combai.

CHARACTERISTICS OF THE VINEYARDS:

Classic uneven-aged vineyards in the prosecco area, planted entirely on the southern slopes of the hills. The training system is the double-arched cane.

SOIL:

Soft, well structured, clayey with the presence of skeleton, well endowed with organic substance with neutral-alkaline pH.

HARVEST:

September.

VINIFICATION:

Classic white vinification with reductive technique, fermentation on clean must at a temperature of 19-21 °C with selected yeasts. Foaming is carried out in an autoclave following the short charmat method.