



## PROSECCO SEMI-SPARKLING

DENOMINAZIONE DI ORIGINE CONTROLLATA



### Bubbles

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#### PRODUCTION AREA:

Treviso Hills

#### VARIETAL:

Prosecco DOC 100%

#### GROUND COMPOSITION:

Plot very light and rich texture.

#### VINEYARD:

Farming method and principal cultivation: vineyards in rows, treatments only when necessary to intervene it is absolutely necessary during maturation.

#### HARVEST:

Manual in mid-September.

#### WINEMAKING:

After natural fermentation, you autoclave the froth, prolonged for at least 4 weeks.

#### STORAGE: 6 °

#### SERVICE: 8 / 10 °

#### SENSORIAL NOTES:



Colour: Falls in the glass brightly dancing, perlage discreet and persistent. Pleasant straw color.



Fragrance: Scent of apricot and sweet bread.



Taste: Delicate warm flavors, almond's taste back in the mouth.

#### FOOD MATCH:

Fried pelagic fish.

#### ADDITIONAL NOTES:

Bottle model: Belbo 600g V.Q.

Weight: Cases of 6 bottles. Gross weight 8,379 kg. Net weight 4,5 kg.

Composition E-pal size 80 x 120: 95 cases of 6 bottles (19 cases per layer)

