



PROSECCO D.O.C. TREVISO BRUT "PARK"

Produced with the Charmat method, this classic sparkling wine has a lively and minute perlage. Its typical freshness and fruity scent make it suitable for all occasions.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	Brut
COLOUR	pale yellow, fine and persistent perlage
AROMA	it excels thanks to the intensity and fineness of the fruity aromas with immediately perceivable hints of apple, pear and grapefruit accompanied by citrus flavours
FLAVOUR	a fresh and lively flavour for the palate, whilst the slight sweet notes enhances the fruity taste

AGRONOMIC DATA

GRAPES USED	Glera 100%
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with short refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.4 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	ideal as an aperitif, also with seafood, pasta, white meat and fresh cheese
SERVING TEMPERATURE	6 – 8 °c
CONSERVATION	keep in a cool place, away from heat and light

