

TREVISO ITALY



PROSECCO SUPERIORE  
MILLESIMATO BRUT



## DATA SHEET

**Color** Pale Straw

**Perlage** Extra fine and persistent

**Fragrance** On the nose, there are notes of banana and vanilla, intertwined with frescer scents of lemon and cedar

**Flavor** The aroma is typical floral Prosecco with citrus and spicy notes

**Alcohol content** 11%

**Sugar content** 3g/l

**Total acidity** 5,85 g/l

**pH** 3,18

**Pressure** 4,8 bar

**How to serve** Flute at a temperature of 6-8 ° C

**Storage** Dark and cool place, possibly dry

## PRODUCTION NOTES

**Grape varieties** Glera

**Grape production area** Biancade di Roncade

**Average altitude of the vineyard** 30 meters a.s.l.

**Exposure of the vineyard** West, south-west

**Type of terrain** Clayey and rich in caranto

**Climate** Temperate, hot and slightly humid summer average temperatures from flowering 25 ° C

**Training system** 'doppio capovolto' and Sylvoz methods

**Grape-harvesting period** Late August, early September