

TREVISO ITALY



ROSSO SPUMANTE
MILLESIMATO EXTRA DRY



DATA SHEET

Color Bright ruby red

Perlage Extra fine and persistent

Fragrance On the nose, there are notes of red fruits, raspberry and cherry; elegant and persistent fragrance

Flavor The aroma is fresh and delicate with a good structure that remains in line with the olfactory structure.

Alcohol content 11,5%

Sugar content 14-16g/l

Total acidity 6,00 g/l

pH 3,00

Pressure 4,5 bar

How to serve Flute at a temperature of 8 ° C

Storage Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties Veronese raboso

Grape production area San Biagio di Callalta

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

Exposure of the vineyard West, south-west

Type of terrain Clay

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

Training system 'doppio capovolto' and Sylvoz methods

Grape-harvesting period September mid-October