

Prosecco DOC Treviso Extra Dry

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This is versatile and elegant Prosecco, perfect for any occasion, that one can also drink every day. The brilliant bouquet of fresh fruit and white flowers accompany its flavour, dry and delicate.

Production Sheet

Classification: spumante extra dry

Varietals: 90% Glera, 10% Bianchetta and Verdiso

Vineyards: Crode, at 200 meters above sea level

Harvest Time: last ten days of September

Technology applied: primary fermentation occurs in stainless steel tanks for 10 days. The secondary fermentation occurs in stainless steel pressurized tanks at controlled temperatures and the whole cycle period is equivalent to forty days.

Alcohol Content: 11,5% vol. *Total acidity:* 6 g/l

pH: 3,20

Residual sugar: 14 g/l

Sensory Profile

Appearance: straw yellow with lime green reflections and a lively perlage.

Aroma: floral notes of wisteria and acacia, accompanied by scents of green apple and peach, create a fresh and harmonious bouquet.

Palate: soft and pleasant, it presents a good balance of sugars and acidity.

Serving Suggestions

Serving Temperature: 4-6° (39-43° F)

Food Pairings: for lovers of dry softness with floral aromas this is the Prosecco to chose to make any occasion special, for an excellent aperitif and to have with a light pasta to satisfy the palate.