

PROSECCO DOC TREVISO BRUT "MONFUMINO" SPARKLING WINE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Sparkling typical wine of Treviso, our Prosecco Doc named "Monfumino", comes from a selection of our grapes in the vines of Monfumo, from which it takes its name. Taste fresh and balanced, is a young wine suitable for all occasions, as an aperitif and with light dishes.

AGRONOMIC DATA

Grapes	95% Glera, 5% Bianchetta
Area	Monfumo, province of Treviso
Altitude	200 m above sea level
Yield	18000 kg/ha
Vineyard characteristics	Sunny hills in Monfumo
Training system	Double arched
Soil type	marl-clay soil, deep substratum rich in minerals and organic substances
Harvest type	Grapes selection by hands
Harvest period	2 nd week of September

OENOLOGICAL CHARACTERISTICS

Pressing	Soft whole grapes with controlled temperature
Fermentation	In temperature-controlled stainless steel tanks
Sparkling winemaking method	Martinotti (Charmat) in pressure tank for 30 days

ORGANOLEPTIC CHARACTERISTICS

Color	Bright yellow
Nose	Fruity, rennet and white flower
Palate	Fresh and elegant
Perlage	Fine and persistent
Alcohol content	11,5% vol
Residual sugar content	12 gr/lt

SAMPLING

Storing	In a cool, dry, dark place at 15°C
Service temperature	Serve at 8°
Food pairing	Excellent as aperitif, with appetizers and light dishes. Ideal for cocktails.

