



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Millesimati

VENTUNO

PROSECCO BRUT
SPUMANTE DOC TREVISO

Best with all kinds of fish, raw, cooked and deep fried, as well as with delicately flavoured first courses.

Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

A bouquet of wild flowers and Williams pears with a harmonious, fresh and well-balanced flavour.

TECHNICAL DATA

Area of origin: Ponte di Piave, Monastier, Zenson di Piave & San Polo di Piave

Variety: 100% Glera

Training system: Cappuccina

Harvest period: Early

Yield Kg grapes per ha: 13,000 kg

Vinification: Off the skins using soft pressure

First fermentation: At a controlled temperature with select yeasts

Presatura di spuma: 45 days using the Charmat method in horizontal autoclaves

Maturing: On the lees from 2 to 3 months

Alcohol: 11% Vol.

Sugar residue: 8.00 - 10.00 g/l

Total acidity: 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres