



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Sparkling Wines

AMISTÀ

EXTRA DRY
PROSECCO SPUMANTE
DOC TREVISO

“Amistà”: An ancient term for friendship, it perfectly captures the convivial spirit which animates this refined Prosecco Doc.

The perfect aperitif for all seasons, can be enjoyed alone or as a base for cocktails, above all with fruit.

Serving temperature: 6 °C

SENSORY CHARACTERISTICS

A delicate yet intense bouquet with distinct flowery notes and hints of yellow fruit, Williams pears and a vaguely tropical sensation.

TECHNICAL DATA

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

Variety: 100% Glera

Training system: Cappuccina

Harvest period: First half of September

Yield Kg grapes per ha: 15,000 kg

Vinification: Off the skins using soft pressure

First fermentation: At a controlled temperature with select yeasts

Presa di spuma: 25 - 30 days using the Charmat method

Maturing: On the lees 45 days

Alcohol: 11% Vol.

Sugar residue: 14.00 - 15.00 g/l

Total acidity: 5.80 - 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres