



CANTINA
LA SALUTE
UNDE ORIGO INDE SALUS

Frizzanti

PROSECCO

FRIZZANTE
DOC TREVISO

Ideal as an aperitif and with traditional fish dishes.

Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

An intense, fruity and flowery bouquet with a lively, fresh and clean flavour.

TECHNICAL DATA

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

Variety: Glera

Training system: Sylvoz

Harvest period: Early - first half of September

Yield Kg grapes per ha: 15,000 kg

Vinification: Off the skins using soft pressure

First fermentation: At controlled temperature with select yeasts

Presatura: Charmat method for 15 - 20 days in autoclave

Maturing: 3 weeks on the yeasts

Alcohol: 10.5% Vol.

Sugar residue: 12.00 g/l

Total acidity: 5.50 g/l

AVAILABLE SIZES

Classica 0.75 Litres

