

20CL PROSECCO TREVISO DOC EXTRA DRY

NV | Sparkling Wine



Italy, Veneto

Soligo

Case Size: 24

Straw yellow in colour, with green tinges. Fruity scent of pears and apples and overtones of acacia flowers and citrus. A good balance between acidity and sugar make this sparkling wine very delicate and intense.

Vinification:

Prosecco base wine is obtained by fermenting the best Prosecco grapes from old vineyards within the Soligo co-operative. The grapes are hand harvested in September at medium ripeness to preserve the acid component. After soft pressing, and careful fermentation, the wine is refined and a second fermentation in autoclaves begins to add the sparkle. This is known as the 'Charmat' method.

Grape Varieties: Glera

Classification: DOC Treviso | **ABV:** 11% | **Closure:** Mushroom Cork